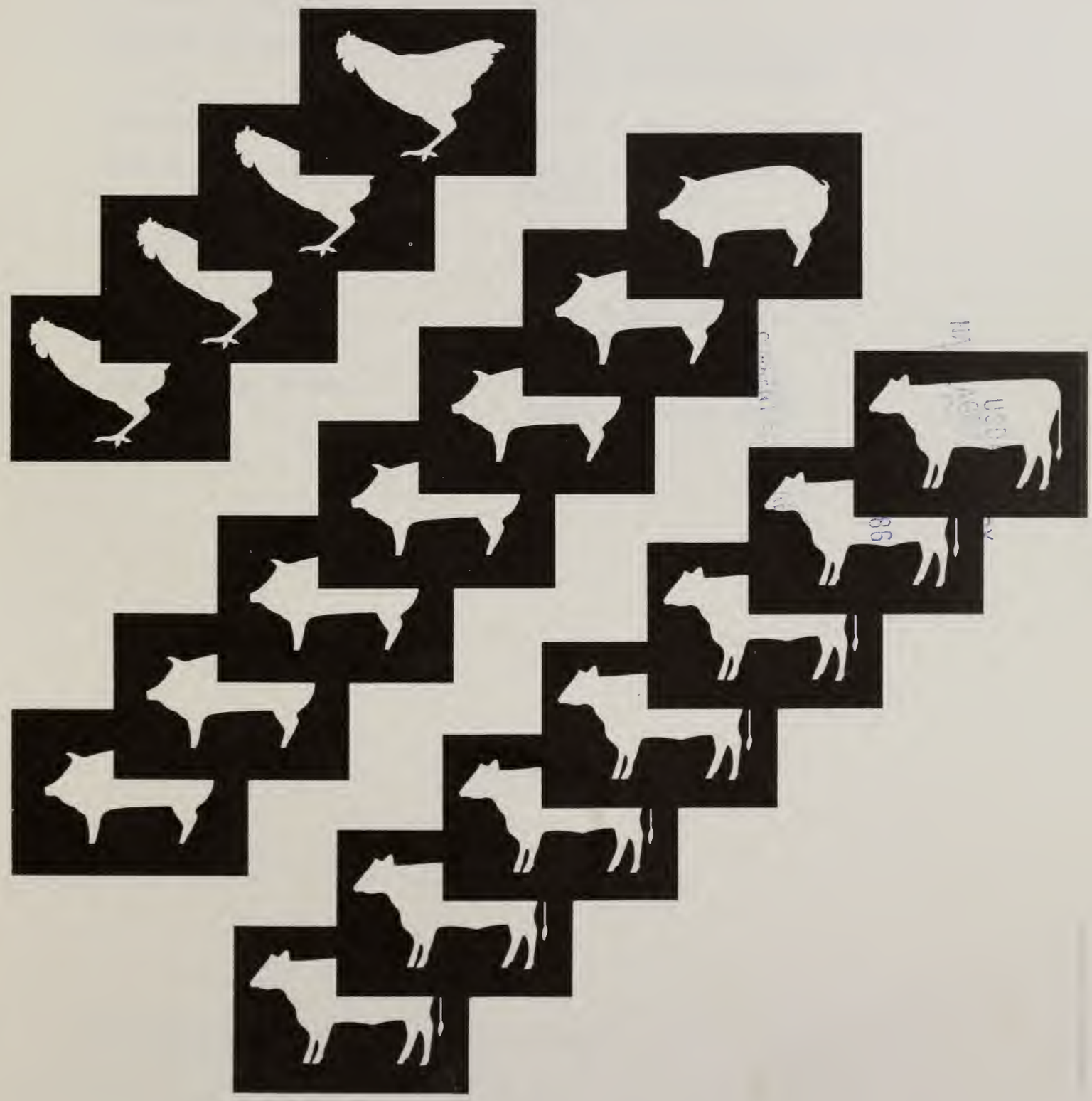
United States
Department of
Agriculture

Food Safety
and Inspection
Service

June 1985

Compilation of Meat and Poultry Inspection Issuances



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The period covered in this Issuance is April 25, 1985 to May 30, 1985.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[ ] DIRECTIVE
[ ] REVISION
[ ] AMENDMENT
[X] OTHER

CHANGE #4 TO THE MEAT AND POULTRY INSPECTION MANUAL - PART 16 and PART 20	#4	May 1985

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove	Insert
Pages 107 and 108	Pages 107 and 108
Pages 197 and 197a	Pages 197, 198, and 198a

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

for Irwin Dubinsky
Acting Director
Regulations Office
Policy and Program Planning

Attachment

Pen and Ink Changes

Page 118, first column, delete the first three lines.

The last Manual Change was #3 dated April 1985.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E

OPI: MPIO/CD

Pen and Ink Changes (cont'd)

Page 211, add the following information under headings, reading from left to right:

MP 216, Authorization Certificate, to be used when establishment orders brands.	Est. & Prog. Off.	4 cys	Completed by FSIS upon request by est.	See Form. Also, see Part 16. MPI Manual

PART 16

MARKING
PRODUCTS AND CONTAINERS

MARKING DEVICES

Subpart 16-A

(Regs: M-312, 316)

16.1 APPROVAL

(a) Marking Device

Imprints of any marking device or other devices, submitted through the
* inspector in charge to MPITS-SLD for approval, shall be legible and as required by regulations.

(b) Official Mark, Advertisement

Approval of official marks appearing in newspaper advertisements, billboards, etc., is unnecessary; however, such marks may be reviewed locally before publication; they should conform to standards and not be misleading.

(c) Stencil, Stamp, Pencil

Inspector in charge may approve stencils, rubber stamps, pencil marks or prints applied to shipping containers. They may be used in addition to required markings and must not be false or misleading. Official inspec-
* tion mark must be approved by MPITS-SLD.

(d) Grade Marking

The inspector in charge may approve Federal (Sec. 16.8(a)(1)) or State grade markings applied to carcasses and cuts at federally inspected plants by, or under, the supervision of Federal or State grading employees. Other grade
* markings shall be approved by MPITS-SLD.

16.2 BRANDS (Meat)

(a) Size, Design

Official brands must be uniform in size and design, and must conform to specifications.

(b) Approval, Use

Approval and use of official brands shall be according to regulations.

(1) Sanitation. Brands bearing inspection or other marks shall be kept clean while in use.

(2) Misuse. Inspection marks shall not be used on clothing, walls, posts, and the like.

(3) Buyer's brands. These brands and
marks shall be so applied as not to obliterate or be confused with required markings.

(4) Hot iron brand. Legibility may be improved by drilling two small holes (1/16 inch diameter) through the hot iron brand's face to allow steam escape.

A cast steel burning brand improves the imprint on cured products.

(5) Hot ink brand. Ink brands equipped with a thermostatic control, improve branding of meat, meat byproducts, and meat food products.

(6) "U.S. Insp'd and Condemned," U.S. Passed for Cooking." These brands shall be used for marking carcasses and parts. They should not be substituted by other marks or tags.

* **(c) Supply, Replacement.**
* MP Form 216, Authorization Certifi-
* cate, must be used when establishments
* order brands. This form authorizes
* the making of brands bearing official
* inspection marks. FSIS officials will
* issue the certificate when requested by
* the establishments. Section 1, blocks 1
* through 12 are to be completed by
* establishment. The FSIS official
* (normally, the inspector in charge
* (IIC)) will complete section 11,
* blocks 1 through 9. The brand manufac-
* turer completes section 1, blocks 13
* through 20, and returns copy 1 of the
* certificate with the brands to the
* named FSIS official. If inspection
* services are pending at the establish-
* ments (grant of inspection not issued),
* the MPIO Area Supervisor will be shown
* as the FSIS official receiving the
* brands.

(d) Control

FSIS employees must always control all official brands - in use or in storage. Plant owners and operators must make arrangements with the inspector in charge to carry out this order.

* **(1 Record.** A current inventory of
* all official brands by size, type, and
* serial number will be maintained by
* the IIC, with a copy of such record
* maintained in the MPIO Area Office.

* **(2) Disposal.** Brands lost or
* destroyed after becoming unserviceable
* due to wear or damage will be shown on
* the records as to disposition, and the
* replacement brands will be recorded on
* the current inventory. The IIC will
* supervise destruction of brands.

16.3 SEALS; CONTROL

Official seals received at regional offices shall be controlled under security. This includes logging in new shipments, inventoried storage, and logging out shipments to specific field locations. Each shipment to the field shall be accompanied with two copies of a regional receipt for the seals.

Shipments of official seals received at field locations shall be checked for accuracy. Inspectors will date and sign accepted shipment receipts, also noting "shipment received intact" and return one signed copy to the regional office. Questionable shipments shall immediately be reported to the circuit supervisor.

Official seals used for any reason shall be recorded by serial numbers. Recordings shall also indicate "date affixed" and "where affixed," and whenever applicable, "date broken." Each recording will be signed by the inspector who affixes or breaks a seal.

Official seal inventories shall be adjusted at least daily to reflect any change in count of seals on hand.

MARKING (MEAT)

Subpart 16-B

(Regs: M-312; 316)

16.6 CARCASS BRANDING

(a) Each Half

Each half carcass shall be legibly marked "U.S. Inspected and Passed" after inspection has been completed.

(b) Shrouded Carcasses

Shrouding should not cause smeary and illegible brands.

When shrouded carcasses are shipped from an official plant, additional brands--clearly visible without cloth removal--shall be applied to carcasses if necessary. When such carcasses are placed in bags or other coverings, the outer coverings shall bear prominent and legible official inspection legends.

the appropriate lesion key. If no lesions are found, write "no gross lesions found." The reporting code number for all tuberculosis reactors (with or without lesions) is code 107. Mail one copy to the Veterinary Services veterinarian in charge, one copy to the State animal disease control official in the State of origin of the slaughtered reactors. File the third copy with FSIS Form 9300. (See Exhibit H.)

(3) Tuberculosis "Suspects" or "Exposed". Prepare an FSIS Form 9300-5 in duplicate. Record appropriate tag numbers, describe any lesions found or write "no gross lesions found," and mark the appropriate disposition block. If lesions are found, the code number is 106. If no lesions are found, leave the code number blank. Mail original to VS veterinarian in charge in the State of origin. File the copy.

(4) Brucellosis Reactors. The slaughter of brucellosis reactors is verified by returning a copy of VS Form 1-27 (Shipping Permit) to Veterinary Services. Do not record them on FSIS Form 9300-5, unless they are retained for other cause; do not make reference that the carcass was a brucellosis reactor. The slaughter of brucellosis reactors should not be delayed for lack of identification or shipping permits. After slaughter, submit VS Form 1-68.

(5) Improperly Identified Reactors. When improperly identified tuberculosis or brucellosis reactors are received, complete VS Form 1-68. Reactors should be considered improperly identified when (1) "B" or "T" brand is missing or not visible on left jaw, (2) reactor tag is not present in left ear, or (3) the shipping permit (VS Form 1-27) was incorrect or did not accompany the animals. Distribute the VS Form 1-68 as indicated on the form.

20.13-A MP FORM 216 *

MP Form 216, Authorization Certificate, must be used when establishments order brands. This form authorizes the making of brands bearing official inspection marks. FSIS officials will issue the certificate when requested by the establishments. Section 1, blocks 1 through 12 are to be completed by establishments. The FSIS official (normally, the inspector in charge (IIC)) will complete section 11, blocks 1 through 9. The brand manufacturer completes section 1, blocks 13 through 20, and returns copy 1 of the certificate with the brands to the named FSIS official. If inspection services are pending at the establishments (grant of inspection not issued), the MPIO Area Supervisor will be shown as the FSIS official receiving the brands. See Chart 20.1. *

20.13 MP FORM 404

See Chart 20.1. MP Form 404, Processing Operations at Official Establishments, is a quarterly report of the pounds or units of various meat and meat food products prepared at establishments operating under Federal inspection. Exhibit I illustrates the form which includes a breakdown of products reported by category. MP Form 404 provides data on processing operations and information entered in the automated MPI processing inspection data file which is used to produce management reports and statistical summaries on processing inspection activities as well as industry reports on amounts processed by type of product.

(a) Plant

The inspector will furnish blank forms, and management will give the inspector a completed MP Form 404, in triplicate, at the end of each reporting quarter. Information entered on the MP 404 will be typed or written legibly in ink. The blocks on the form (see Exhibit I) will be completed as follows:

1. Quarter Ending (Month, Day, Year). Enter date of quarter ending Saturday for reporting period.

2. No. Days of Operations. Enter the number of days the plant processed product during the reporting period.

3. To: Inspector in Charge. Enter name of inspector in charge.

4. Region, State, Circuit Code. Leave blank. Entry to be completed by the inspector.

5. Establishment Number. Use only the official establishment number designated in block 2 of MP Form 451, Grant of Inspection. Do not use letter unless part of official establishment number. Do not use "TA" to identify Talmadge-Aiken plants.

6. Meat and Meat Food Products Processed and/or Canned. Enter the number of pounds of products produced or units of containers used during the reporting period for each item, opposite the

THIS REPORT IS REQUIRED BY LAW (9 CFR 320.6). FAILURE TO REPORT CAN RESULT IN SUSPENSION OR WITHDRAWAL OF FEDERAL INSPECTION

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

PROCESSING OPERATIONS AT OFFICIAL ESTABLISHMENTS

QUARTER ENDING (Month, Day, & Year)	NO. DAYS OF OPERATION	FORM APPROVED OMB NO. 40-R2039
TO: INSPECTOR IN CHARGE	REGION/STATE/CIRCUIT CODE	EST. NO.

MEAT AND MEAT FOOD PRODUCTS PROCESSED AND/OR CANNED This report is required under 9 CFR 320.6

CURED	CODE NO.	POUNDS
Beef Briskets	1012	
Beef-Other	1019	
Pork	1020	
Other Meats	1030	
SMOKED OR DRIED OR COOKED		
Hams-Bone-In	1121	
Hams-Bone-In, Water added	1122	
Hams-Semi Boneless	1123	
Hams-Semi Boneless, Water added	1124	
Hams-Boneless	1125	
Hams-Boneless, Water added	1126	
Hams-Sectioned & Formed	1127	
Hams-Sectioned & Formed, Water added	1128	
Hams-Dry Cured	1129	
Pork-Regular	1140	
Pork-Water added	1141	
Bacon	1110	
Beef, cooked	1150	
Beef, Dried	1151	
Other Smoked, Dried or Cooked Meats	1160	
SAUSAGE		
Fresh Beef	1310	
Fresh Pork	1311	
Fresh Other	1312	
Uncooked Cured Sausage	1320	
Dried	1321	
Semi-Dried	1322	
Franks/Wieners, Regular, Retail	1330	
Franks/Wieners, Regular, Bulk	1331	
Frank/Wieners, with extenders, Retail	1332	
Franks/Wieners, with extenders, Bulk	1333	
Franks/Wieners, with variety meats, Retail	1334	
Franks/Wieners, with variety meats, Bulk	1335	
Franks/Wieners, with extenders and variety meats, Retail	1336	
Franks/Wieners, with extenders and variety meats, Bulk	1337	
Bologna-Regular	1340	
Bologna-with extenders	1341	
Bologna-with variety meats	1342	
Bologna-with variety meats and extenders	1343	

SAUSAGE (Cont.)	CODE NO.	POUNDS
Liver Sausage and Braunschweiger	1350	
Other	1360	
SLICED/PACKAGED PRODUCT		
Bacon-Retail	1440	
Bacon-Bulk	1441	
Ham	1430	
Sausage, Loaves, Luncheon Meat, under 12 oz.	1421	
Sausage, Loaves, Luncheon Meat, 12 oz. or over	1422	
Other	1450	
FRESH/FROZEN PRODUCT		
Beef Cuts	1210	
Pork Cuts	1215	
Other Cuts	1220	
Beef Boning	1225	
Pork Boning	1226	
Other Boning	1227	
Mechanically Processed-Beef	1251	
Mechanically Processed-Pork	1252	
Mechanically Processed-(Other)	1253	
Steaks, Chops, Roasts	1230	
Steaks, Chops, (Chopped/formed)	1231	
Hamburger/Ground Beef	1235	
Other-Fresh/Frozen	1240	
CONVENIENCE FOODS (Frozen and/or Unfrozen)		
Pizza	1610	
Pies	1615	
Dinners	1620	
Entrees	1625	
Other	1630	
FATS AND OILS		
Lard Rendered	1510	
Lard Refined	1520	
Edible Tallow	1540	
Compound Containing Animal Fat	1570	
Oleomargarine Containing Animal Fat	1580	
MISCELLANEOUS MEAT PROD.		
Cured Meat Loaves	1712	
Nonspecific Loaves	1713	
Meat Patties	1715	
Other formulated Prod.	1718	
Horse & Equine Products	6910	
Animal Foods	6960	

CANNED PRODUCTS	CODE NO.	POUNDS
Luncheon Meat 50 oz. or over	2611	
under 50 oz.	2612	
Chili Con Carne 50 oz. or over	2641	
under 50 oz.	2642	
Meat Stew 50 oz. or over	2731	
under 50 oz.	2732	
Hash Products 50 oz. or over	2631	
under 50 oz.	2632	
Pasta Meat Product 50 oz. or over	2741	
under 50 oz.	2742	
Canned Hams under 3 lbs.	2621	
3-6 lbs.	2622	
over 6 lbs.	2623	
Pork Shoulder Picnics and Loins	2640	
Viennas	2650	
Franks and Wieners	2660	
Misc. Sausage Products	2770	
Deviled Ham	2670	
Potted Meat Food Products and Spreads	2680	
Tamales	2690	
Sliced Dried Beef	2710	
Chopped Beef Hamburgers	2720	
Vinegar Pickled Products	2750	
By-Product, Other than Pickled	2760	
Corned Beef	2780	
Soups	2790	
ALL OTHER		
With 20% or more meat and/or Meat by-products	2851	
Less than 20% meat and/or Meat by-products	2852	
Horse and Equine Meat (all types)	6940	
Animal Foods	6990	

	CODE NO.	UNITS	CODE NO.	POUNDS
TOTAL GLASS CONTAINERS	9010		9011	
TOTAL SEMI-RIGID CONTAINERS	9020		9021	
TOTAL FLEXIBLE RETORTABLE CONTAINERS	9030		9031	

NAME OF FIRM	BY	TITLE	APPROVED BY INSPECTOR

MP FORM 404 (12/80) REPLACES MP FORM 404 (6/79) WHICH MAY BE USED

DPC CHICAGO, ILL.

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[ ] DIRECTIVE
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[X] OTHER

CHANGE #5 TO THE MEAT AND POULTRY INSPECTION MANUAL - Part 18	#5	May 1985

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove	Insert
Pages 125 and 126	Pages 125, 125a, 125b, 125c, 125d , and 126

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

Irwin Dubinsky
Acting Director
Policy Office
Policy and Planning Staff

Attachment

The last Manual Change was #4 dated April 1985.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB

OPI: MPITS/PPID

(b) Thermocouples

They may be used to record temperatures. However, their accuracy shall be checked against an official (standard) thermometer. Placing thermocouples in product shall be under inspector's supervision.

18.5 LOT INSPECTION; SAMPLING

Sampling finished product is necessary to assure compliance with regulations, approved fabrication procedures, and labeling. Thus, the inspector shall sample production lots, as required, and submit samples to the laboratory for analytical verification of product composition (fat content, added water, restrictive additives, etc.).

Inspector's supervisor should assure that product sampling is adequate and should periodically take check samples for laboratory analysis.

18.6 PLANT OPERATED PARTIAL QUALITY CONTROL PROGRAMS

This part applies only to Partial Quality Control (PQC) programs for processing. PQC programs for activities allied with slaughter; e.g., offal, head meat, etc., are to be handled by the Slaughter Inspection and Standards Procedures Division, MPITS.

The Regional Offices and Meat and Poultry Inspection Technical Services (MPITS) have been designated as approving offices for final approval of partial quality control programs. Inspectors in charge have the primary responsibility for assuring adherence to approved partial quality control programs. The Administrator or his designee will terminate approvals if necessary. (See MPI Regulations, sections 318.4(d) and 381.145(d).)

(a) To apply for partial quality control programs.

Any owner or operator of an official establishment preparing meat food or poultry products may submit a quality control program for a product, operation, or a part of an operation for approval.

To obtain approval the establishment's request must include:

1. A letter from the establishment official responsible for quality control stating the objective of the program. The letter must also assure that all data and information generated will be maintained and made available by the establishment to enable USDA monitoring for compliance.

2. The request must contain detailed information concerning: (a) raw material control, (b) the critical check or control points, (c) the nature and frequency of tests to be made, (d) the charts and records that will be used, (e) the length of time such charts and records will be maintained, (f) the limits which will be used, (g) the points at which corrective action will occur, and (h) the nature of the corrective action, ranging from the least to the most severe.

(b) Steps for approval and monitoring of partial quality control programs.

The inspector shall:

1. Along with the inspector's supervisor review, evaluate and recommend approval or disapproval of partial quality control programs.

2. Verify implementation of partial quality control programs as approved by the Regional Office or MPITS.

3. Verify the establishment's conformance to the partial quality control program.

4. Assure documented steps are taken if the establishment fails to comply with the approved partial quality control program. See item (c) below.

5. Retain product on hand and determine intent to recall shipped product if adulterated or misbranded product is prepared or shipped. See item (d) below.

(c) Steps when an establishment fails to comply with an approved quality control program.

1. STEP 1. If deficiencies are noted in routine observations of the partial quality control program and the plant has not corrected the

* deficiency, the inspector shall inform the designated plant personnel of the findings. Plant personnel must correct the deficiencies to conform to the partial quality control program.

2. **STEP 2.** The inspector issues a written notice to plant management when Step 1 has not been effective or the deficiency is likely to result in adulterated or misbranded product. The written notice shall detail the problems, including the nature of the deficiency, location, date, time, plant personnel contacted, pounds/units affected, and any other pertinent information (which includes any history of similar problems). The written notice shall also request a plant response, which must include when and how the deficiency will be corrected, and how the deficiency will be prevented from recurring.

Distribution of the written notice shall be as follows: the original shall be sent to plant management, one copy filed in a Corrective Action/Termination folder, and one copy sent to the Circuit Supervisor.

3. **STEP 3.** The Circuit Supervisor shall send a letter to plant management when Step 2 has not been effective or written notices have been issued for repetitive deficiencies if a pattern has developed. The letter shall contain a comprehensive description and history of the problem and a request for immediate corrective action. The Circuit Supervisor shall review all written notices and any supporting documentation on site to aid in writing the letter.

The Circuit Supervisor shall distribute copies of the letter as follows: original letter to plant management, one copy to the inspector for the Corrective Action/Termination folder, one copy to the Area Supervisor, one copy to the Regional Director, and one copy for Circuit Supervisor.

4. **STEP 4.** If the plant fails to adhere to the partial quality control program and corrective action as described in Step 3 has not been effective, the Circuit Supervisor shall inform plant management by letter recommending termination of the program to the Regional Director. The letter shall contain a comprehensive description and history of the problem and past attempts at corrective action.

The Circuit Supervisor shall distribute copies of the letter as follows: original letter to plant management, one copy to the inspector for the Corrective Action/Termination folder and one copy to the Regional Director through the Area Supervisor.

The Area Supervisor should provide any comments to the Regional Director to aid in determining whether the termination process should proceed. If the Regional Director does not recommend termination, the written reasons for not proceeding with the termination process shall be returned through channels.

5. **STEP 5.** If termination is warranted, the owner/operator shall be sent a letter signed by the Administrator or his designee. The letter will inform the plant that termination of their partial quality control program will occur unless the noted deficiencies are corrected to the satisfaction of FSIS. Plant management may present views to the Administrator within 30 days of the date of the letter. If views are not presented and/or the deficiencies are not corrected to the satisfaction of FSIS during the 30-day period, the program shall be terminated upon plant receipt of a letter from the Administrator or his designee. If there is a conflict of facts, a hearing shall be provided on written request from plant management. Termination would still occur and remain in effect pending final determination through the hearing process.

(d) **Steps to follow when adulterated or misbranded product is prepared or** shipped.

1. The inspector shall: (1) retain the product in the plant and determine the plant's intent to voluntarily recall shipped product, (2) discuss the cause of the problem with plant management, and (3) immediately - inform the Circuit Supervisor of the incident.

2. The Circuit Supervisor should forward all documentation on the incident through the Area Supervisor to the Regional Director. If termination is recommended, the Regional Director shall forward all documentation to the Administrator. If the Regional Director does not recommend termination, all documentation should be returned through channels with the reasons for not proceeding with the termination process.

3. If termination is warranted, the owner/operator shall be sent a letter signed by the Administrator or his designee. The letter shall inform the plant that their partial quality control program is terminated upon receipt of the letter. Plant management may present views to the Administrator within 30 days of the termination date. The Regional Director will determine if additional inspectional coverage is needed during the termination process.

If there is a conflict of facts, a hearing will be provided on written request from plant management. Termination remains in effect pending a final determination through the hearing process.

(e) Laboratory verification sampling.

The inspector shall:

1. Draw all laboratory verification samples at the normal rate for that product or as otherwise instructed, orally or in writing, by supervisory program personnel.

2. Calculate compliance by lumping laboratory results for all products together and plotting the verification sample laboratory results in the order in which they were submitted for testing. The inspector may use a chart similar to page 125d

3. Follow all other applicable instructions when a product fails to comply or falls into various action zones.

4. When fifteen (15) consecutive sample results meet the boundary defined in the chart by "in compliance":

a. Reduce the sample submission rate by one-half. This will require skipping of normal sampling times. Use a random procedure to skip times.

b. While on the one-half rate, if at any time a sample is out of compliance, do the following:

(1) Take only the action which is required by other applicable instructions; and

(2) Sample the next four (4) consecutive times at twice the normal rate.

c. Apply these criteria to the four (4) consecutive sampling times:

(1) If one of the four times is out of compliance, begin immediately sampling at twice the normal rate for 15 times.

(2) If all four (4) are in compliance, resume the one-half sampling rate.

5. When fifteen (15) consecutive sample results drawn at one-half the normal rate (for a total of at least 30 samples) meet the boundary defined in the chart by "in compliance":

a. Reduce the sample submission rate to one-fourth of the normal rate.

b. While on the one-in-four rate, if at any time a sample is out of compliance, do the following:

(1) Sample the next four (4) consecutive times at twice the normal rate.

(2) If one of the four times is out of compliance, begin immediately sampling at twice the normal rate for 15 times.

(3) If all four (4) are in compliance, resume the one-in-four sampling rate.

6. When fifteen (15) consecutive sample results drawn at one-fourth the normal rate (for a total of at least 45 samples) meet the boundary defined in the chart by "in compliance":

a. Reduce the sample submission rate to one-eighth of the normal rate.

* b. While on the one-in-eight rate,
* if at any time a sample is out of
* compliance, do the following:
* (1) Sample the next four (4)
* consecutive times at twice the normal
* rate.
* (2) If one of the four times is out
* of compliance, begin immediately
* sampling at twice the normal rate for
* 15 times.

(3) If all four (4) are in compliance, resume the one-in-eight sampling rate.

7. Continue on the one-in-eight sampling rate until a sample fails to meet the boundary defined in the chart by "in compliance".

8. When sampling is conducted at twice the normal rate, the condition for returning to normal frequency is fifteen (15) consecutive, in-compliance sample results.

SAMPLE RESULT RECORD CHART

(LUMP ALL SAMPLES REGARDLESS OF PROGRAM ON ONE CHART)

out of compliance	Sample at twice the normal rate
in compliance	First 15=normal rate; second 15=one-half; third 15=one-fourth; fourth 15=one-eighth

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15

Number of samples

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BONELESS MEAT REINSPECTION (MEAT)

Subpart 18-B

(Regs: M-318; P-Subpart O)

18.9 PRODUCT

* Boneless meat--chucks for manufacturing, mixture of wholesale cuts,
* and trimmings--from cattle, calf,
* sheep, goat, and swine carcasses shall be reinspected before shipping as outlined in this subpart.

Exception! Inside and outside rounds, knuckles, loin strips, plates, navels, shoulder clods, briskets,
* flanks, tenderloins, chucks, hams,
* picnics, pork loins, and other whole-
* sale cuts are excluded if packed and
* so labeled.

18.10 PLANT RESPONSIBILITY

Plant management shall provide adequate help, facilities, and equipment for reinspection.

To insure clean product prior to boning, the plant should designate an inspection area located prior to cutting and boning operation that is equipped with adequate light and facilities. A plant employee should inspect and remove foreign material and defects from carcasses and parts prior to boning.

18.11 PROCEDURE

Sampling plans and criteria for disposition of lots of boneless meat shall be as prescribed in Table 18.1.

Reinspection procedures may be divided into "lot inspection" and "online inspection."

(a) Lot Inspection

Plant management is responsible for grouping product into coded lots acceptable to the inspector in charge, and for adequately identifying and reconditioning rejected lots.

The inspector shall:

1. After lot is completely assembled, determine its size (in pounds), and select indicated sampling plan from Table 18.1. The inspector may select a larger sample for greater assurance.
2. Randomly select required number of cartons from the lot in proportion to different code marks, and remove 12-pound sample units from the cartons.
3. Examine product thoroughly, classify defects--use defect criteria table--and determine acceptance or rejection according to sampling plan.
4. After reconditioning, reinspect rejected lot at a sampling rate one plan higher than the original. *
5. If applicable, record number of defects by container code on MP Form 450 and file for 1 year.

Common source product. When product from one boning source is taken to two separate areas (further processing, shipping), such product is considered "common source."

Also, if several boning tables combine product to a single belt and product is diverted to different areas, the product is all "common source."

The inspector shall:

1. Examine the product as outlined under "Lot Inspection" on each line.
2. After inspecting 60,000 pounds or 2 days' production (whichever is less) without rejection, examine as above only product diverted for shipment and apply normal surveillance over common source product to be used for further processing. Sampling plan will be based on total production (including product diverted to further processing).
3. If a lot is rejected, return to lot inspection of all lines until 60,000 pounds or 2 days' production is inspected without rejection.

(b) Online Inspection

(1) Plant. To qualify, plant must (a) have good history of producing clean product, (b) be approved by Reg. Director, and (c) assign competent personnel to:

1. Sample product, examine sample unit, and properly classify defects. Sampling point shall be close to where product enters the containers.
2. Draw a 30-pound sample unit from each production line, or common source, at least every half hour (average).

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

39-85 | 5-22-85

EXPORT OF EDIBLE PRODUCT FOR ANIMAL FOOD TO THE UNITED KINGDOM

I. PURPOSE

British veterinary officials have informed FSIS that the following certifications and carton statements for meat/offal, horsemeat/offal, and poultry offal (U.S. term: giblets) are required for the export of edible product for animal food to the United Kingdom (UK).

II. CERTIFICATION

A. Ruminants - Meat/Offal. Issue:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness."

2. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding MP Form 130, and the statements listed on Attachment 1. Photocopies may be made of Attachment 1 for use as the letterhead certificate for ruminants. See Attachment 1.

a. Paragraph 2 of the certification statements on Attachment 1 can readily be made if the animals pass inspection. The UK is aware that MPI inspectors perform inspection under the supervision of veterinarians.

b. Paragraph 4 of the certification statements refers to areas quarantined for diseases stated in paragraph 2. The IIC may contact the nearest Veterinary Service office to be certain that animals to be slaughtered are not from quarantined areas.

B. Swine - Meat/Offal. Issue:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness.

2. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding MP Form 130, and the statements listed on Attachment 2. Photocopies may be made of Attachment 2 for use as the letterhead certificate for swine. See Attachment 2.

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Managment, T/A Plant Management, Science and Compliance Offices, TRA R&E	When included in a Directive	IP/ECD

a. Paragraph 2 of the certification statements on Attachment 2 can readily be made if the animals pass inspection. The UK is aware that MPI inspectors perform inspection under the supervision of veterinarians.

b. Paragraph 4 of the certification statements refers to areas quarantined for diseases stated in paragraph 2. The IIC may contact the nearest Veterinary Service office to be certain that animals to be slaughtered are not from quarantined areas.

C. Horsemeat/Offal. Issue:

1. MP Form 414-3, "Horsemeat or Horsemeat Product Export Certificate."

2. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding MP Form 414-3, and the statements listed on Attachment 3. Photocopies may be made of Attachment 3 for use as the letterhead certificate for horsemeat/offal. See Attachment 3.

D. Poultry Offal (U.S. term: giblets). Product may originate from any USDA inspected plant. Issue:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness."

2. A USDA/FSIS letterhead certificate bearing the serial number of the corresponding MP Form 130 and the statements listed on Attachment 4. Photocopies may be made of Attachment 4 for use as the letterhead certificate for poultry. See Attachment 4.

III. SHIPPING CARTONS - ALL PRODUCT

A. Carton statement. The shipping cartons must be sealed and labeled "Not Intended for Human Consumption - For Export to the UK."

B. Carton Legend Label. The label on the principal panel of the carton required by the USDA must be present. The legend label sealing the carton at the closure junction (required for edible product for human consumption - see FSIS Notice 18-85 for meat and FSIS Notice 8-85 for poultry) is <u>not</u> required if the product is destined to be stained or heat treated in the <u>UK.</u> (The UK importer must indicate how the product will be treated upon arrival in the UK when the importer applies to the UK ministry for an import license).

This information should be used in conjunction with the requirements specified in Section 22.39 of the Meat and Poultry Inspection Manual and other notifications pertaining to the UK.

This information cancels Paragraph 22.39(c)(1) in the Meat and Poultry Inspection Manual and will be published in an FSIS directive at a later date.

W S Horne

Acting
Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1. USDA/FSIS Letterhead Certificate - For Ruminants - Meat/Offal Only.
2. USDA/FSIS Letterhead Certificate - For Swine - Meat/Offal Only.
3. USDA/FSIS Letterhead Certificate - For Horsemeat/Offal Only.
4. USDA/FSIS Letterhead Certificate - For Poultry Offal Only.

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

ATTACHMENT 1

EXPORT OF EDIBLE PRODUCT FOR ANIMAL FOOD TO THE UNITED KINGDOM

For Ruminants Only

Certificate No. of Corresponding MP Form 130 _____ Place _____

Identification of Product

Description of Item _____

No. of Packages _____ Net Weight _____

Identification Marks _____

Establishment Number, Name, and Address of Slaughterhouse _____

_____

_____

Name and Address of Consignor _____

_____

Name and Address of Consignee _____

_____

I, a veterinary officer duly designated by the United States Government, certify that:

1. "The meat/offal is derived from animals slaughtered in an abattoir licensed for the production of meat for human consumption."

2. "The meat/offal is derived from animals which received veterinary ante- and post-mortem inspection by an official veterinary surgeon and showed no evidence of the following diseases: foot and mouth disease, tuberculosis, brucellosis, anthrax, cattle plague, bovine pleuropneumonia, enzootic bovine leukosis, and rabies".

3. "The meat/offal has been obtained from animals that have been resident in the USA for at least 3 months prior to slaughter or since birth in the case of animals less than 3 months old."

4. "The meat/offal has not been obtained from animals which come from a holding or area which for health reasons is under restriction for any of the diseases mentioned in 2."

5. "The meat/offal has not been obtained from a slaughterhouse which is under restriction as a result of foot and mouth disease."

_____

Signature of Veterinarian, Veterinary Degree, and R/A/C Code

_____

Date

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

ATTACHMENT 2

EXPORT OF EDIBLE PRODUCT FOR ANIMAL FOOD TO THE UNITED KINGDOM

For Swine Only

Certificate No. of Corresponding MP Form 130 _____ Place _____

Identification of Product

Description of Item _____

No. of Packages _____ Net Weight _____

Identification Marks _____

Establishment Number, Name, and Address of Slaughterhouse _____

_____

_____

Name and Address of Consignor _____

_____

Name and Address of Consignee _____

_____

I, a veterinary officer duly designated by the United States Government, certify that:

1. "The meat/offal is derived from animals slaughtered in an abattoir licensed for the production of meat for human consumption."

2. "The meat/offal is derived from animals which received veterinary ante- and post-mortem inspection by an official veterinary surgeon and showed no evidence of the following diseases: foot and mouth disease, tuberculosis, brucellosis, anthrax, rabies, African swine fever, classical swine fever (hog cholera), swine vesicular disease, and Teschen disease."

3. "The meat/offal has been obtained from animals that have been resident in the USA for at least 3 months prior to slaughter or since birth in the case of animals less than 3 months old."

4. "The meat/offal has not been obtained from animals which come from a holding or area which for health reasons is under restriction for any of the diseases mentioned in 2."

5. "The meat/offal has not been obtained from a slaughterhouse which is under restriction as a result of foot and mouth disease."

6. "No vaccine against swine fever (hog cholera) containing a live or attenuated swine fever (hog cholera) virus has been used in the USA during the previous 12 months."

7. "There has been no outbreak of swine fever (hog cholera) in the USA during the previous 12 months."

_____

Signature of Veterinarian, Veterinary Degree, and R/A/C Code

_____

Date

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

ATTACHMENT 3

EXPORT OF EDIBLE PRODUCT FOR ANIMAL FOOD TO THE UNITED KINGDOM

For Horsemeat/Offal Only

Certificate No. of Corresponding MP Form 414-3 _____ Place _____

Identification of Product

Description of Item _____

No. of Packages _____ Net Weight _____

Identification Marks _____

Establishment Number, Name, and Address of Slaughterhouse _____

_____

_____

Name and Address of Consignor _____

_____

Name and Address of Consignee _____

_____

I, a veterinary officer duly designated by the United States Government, certify that:

a. The horsemeat/offal originated from a slaughterhouse under veterinary supervision and approved by the United States Government.

b. The horsemeat/offal contains no admixture of meat or offal from ruminating animals or swine.

_____
Signature of Veterinarian, Veterinary Degree, and R/A/C Code

_____
Date

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

ATTACHMENT 4

EXPORT OF EDIBLE PRODUCT FOR ANIMAL FOOD TO THE UNITED KINGDOM

For Poultry Offal Only (U.S. Term: Giblets)

Certificate No. of Corresponding MP Form 130 _____ Place _____

Identification of Product

Kind _____ Class _____

Description of Item _____

No. of Packages _____ Net Weight _____

Identification Marks _____

Plant Number, Name, and Address of Slaughterhouse _____

_____

_____

Name and Address of Consignor _____

_____

Name and Address of Consignee _____

_____

I, a veterinary officer duly designated by the United States Government, certify that:

1. The whole of the consignment so described was derived from poultry which:

a. Were subject, at the slaughterhouse named, to ante-mortem inspection by an authorized veterinary officer and to post-mortem inspection under the supervision of an authorized veterinary officer and no sign of infectious disease was detected;

b. Originated from flocks in which, within the preceding two months, none of the following diseases had been diagnosed:

Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis;

c. Have not been in contact at the slaughterhouse with any poultry affected by any of the diseases mentioned in (b) above;

d. Were hatched, reared and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of a Velogenic strain of Newcastle disease has been recorded in the six months prior to slaughter.

2. The poultry offal shall be packed in leakproof containers or packages and on arrival shall be transported direct from the point of landing to ....where it shall be sterilised.

_____

Signature of Veterinarian, Veterinary Degree, and R/A/C Code

_____

Date

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

40-85 | 5-28-85

EXPORT OF DUCKS TO SINGAPORE

Singapore veterinary officials have informed FSIS that frozen ducks with or without head and feet attached and with or without trachea and esophagus attached may now be exported to Singapore. Oil glands may also be left intact.

All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached and with or without trachea, esophagus and oil glands). Heads shall be completely defeathered, and mouth and nasal passages thoroughly washed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness.

The current AQL criteria for ducks specified in MPI Bulletin 79-42 does not apply to ducks for export to Singapore. Defect descriptions, criteria, and procedures described in MPI Directive 918.1 will be used with the sampling plan and limits below:

Sample Size	Acceptance Numbers (Maximum) Major	Total
10 *	3	30
Absolute Limit Per Subgroup	4	34
Tightened Criteria	2	27

* Cumulative sampling not required - random 10 bird samples will be used.

Water used for chilling ducks with trachea and esophagus attached may not be used for chilling ducks with trachea and esophagus removed. All labeling shall fully describe the product and bear the wording, "For Export to Singapore Only." The other requirements specified in section 22.78 of the Manual are to be followed.

This notice cancels MPI Bulletin 82-9. This information will be included in an FSIS directive at a later date.

Earl E Montgomery

for Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science & Compliance Offices, TRA, R&E	When included in an FSIS Directive	ECD/IP

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

41-85 | 5-30-85

EXPORT OF FRESH/FROZEN MEAT TO DENMARK - REVISED

This notice cancels FSIS Notice 53-84 dated August 28, 1984. Danish inspection officials have informed FSIS that they will accept MP Form 157 multilingual (Public Health Certificate) accompanying meat shipments to Denmark. (MP Form 157T should no longer be used.) Export inspectors should issue MP Form 157 for products certified to Denmark immediately. MP Form 157 may be requested from the Regional Office.

The following forms should be issued for fresh/frozen beef and beef byproducts:

1. MP Form 130 (Meat and Poultry Certificate of Wholesomeness), with the following statement placed in the "Remarks" section: "The product described on this certificate was processed in an official U.S. establishment certified for export to the United Kingdom and/or the Federal Republic of Germany." See Attachment 1.

2. MP Form 150 (Animal Health Certificate).

3. MP Form 157 (Public Health Certificate). See Attachment 2.

Section 22.29 of the Meat and Poultry Inspection Manual should be applied as follows:

1. The certification statements in paragraph (b)(1) are no longer required.

2. Paragraph (b)(2) Processed and (b)(3) Horsemeat/Salmonella remain in effect.

MP Forms 414-3, 150, and 157 must accompany all fresh/frozen horsemeat/horsemeat byproduct shipments to Denmark.

To facilitate exports to Denmark, make sure that:

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science, Compliance Offices, TRA, R&E	**NOTICE EXPIRES:** When included in FSIS Directive	**OPI:** IP/ECD

1. MP Forms 130 (414-3, if horsemeat), 150, and 157 are signed by the same MPI veterinarian.

2. The serial number of MP Form 130 (414-3, if horsemeat) is typed on MP Forms 150 and 157.

Denmark is permitting entry of a limited amount of fresh/frozen pork by permit only. It is the responsibility of Danish importers to secure permits.

This information will be published in an FSIS directive at a later date.

RJ Prucha

Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1 - MP Form 130, Meat and Poultry Certificate of Wholesomeness
2 - MP Form 157, Public Health Certificate (consists of 2 pages)

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

ATTACHMENT 1

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED

EXPORTED BY *(Applicant's name and address including ZIP Code)*

CONSIGNED TO *(Name and address, including ZIP Code)*

PRODUCT EXPORTED FROM:

EST/PLANT NUMBER *(If applicable)*

CITY

- ☐ SLAUGHTERING PLANT
- ☐ PROCESSING PLANT
- ☐ WAREHOUSE
- ☐ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS

PRODUCT AS LABELED	MARKED WEIGHT OF LOT y	NUMBER OF PACKAGES IN LOT y	SHIPPING MARKS y	EST/PLANT NUMBER ON PRODUCT

y *As stated by applicant or contractor*

REMARKS

"The product described on this certificate was processed in an official U.S. establishment certified for export to the United Kingdom and/or the Federal Republic of Germany."

☐ **I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.**

☐ **I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.**

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.
This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (5/80) REPLACES MP FORMS 412-3 AND 506 WHICH ARE OBSOLETE ORIGINAL

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D.C. 20250

PUBLIC HEALTH CERTIFICATE
GENUSSTAUGLICHKEITSBESCHEINIGUNG
HYGIEJNECERTIFIKAT
CERTIFICAT DE SALUBRITÉ

VLEESKEURINGSCERTIFICAAT
CERTIFICATO DI SANITA'
ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ

for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/fersk kød(1) som sendes til det EØF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/ Νωπών κρεάτων (1) τά οποία προορίζονται γιά την ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/ Εἰς (χώρα καὶ τόπος προορισμου):

Reference/Nummer/Referencenummer/Numéro de référence/Referentienummer/Riferimento/ Σχετικά
SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE :

Exporting country: USA /Versandland: USA /Afsenderland: USA /Pays expéditeur: USA /Land van verzending: USA /Paese speditore: USA/ Αποστελλούσα χώρα USA

Ministry/Zuständiges Ministerium/Ministerium/ Ministère/Ministerie/Ministero/ Υπουργείον U.S. DEPARTMENT OF AGRICULTURE	Department/Ausstellende Behörde/Myndighed/ Service/Dienst/Servizio/ Υπηρεσία FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/ Identificazione delle carni/ Ταυτοποίησις τών κρεάτων .

Meat of/Fleisch von/Kød af/Viandes de/Vlees van/Carni di/ Κρέατα έκ (Animal species)/(Tiergattung)/(dyreart)/(espèce animale)/(diersoort)/(specie animale)/ (είδος ζώου):

Nature of cuts/Art der Teile/Stykkernes art/Nature des pièces/Aard van het verzondene/Natura dei pezzi/ Είδος τεμαχίων :

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Είδος συσκευασίας :

Number of cuts or packages/Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o degli imballaggi/ Αριθμός τεμαχίων ή μονάδων συσκευασίας:

Month(s) and year(s) when frozen/Einfrierungsmonat(e) und -jahr(e)/Indfrysningsmaaned(er) og -aar/Mois et année(s) de congélation/Maand en jaar van bevriezing/Mese(i) e anno(i) di congelamento/ Μήναι(ες) και έτος(η) κατάψυξης :

Net weight/Nettogewicht/Nettovaegt/Poids net/Nettogewicht/Peso netto/ Καθαρόν βάρος :

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni/ Προέλευσις κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s):/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagteri(er)s adresse og veterinaere autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoir(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende slachthuis (slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) macello(i) riconosciuto(i)/ **Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) σφαγείου(ων)** :

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opskaeringsvirksomhed(er)s adresse og veterinaere autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) atelier(s) de découpe agréé(s)/Adres(sen) en toelatingsnummer(s) van de erkende uitsnijderij(en)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) laboratorio(ri) di sezionamento riconosciuto(i)/ **Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) εργαστηρίου(ων) τεμαχισμού** :

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhauses(häuser)/Det (de) autoriserede lagres adresse og veterinaere autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifique(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) deposito(i) frigorifero(i) riconosciuto(i)/ **Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) χώρου(ων) εναποθηκεύσεως** :

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destinazione delle carni/ Προορισμός τών κρεάτων .

The meat will be sent from/Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τά κρέατα αποστέλλονται έκ (Place of loading)/(Versandort)/(Afsendelsessted)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione)/(τόπος αποστολής)

to./nach/til/à/naar/a/ Εἰς (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/ (χώρα καὶ τόπος προορισμου) :

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmiddel (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/col seguente mezzo di trasporto (2)/ Διά τού ακολούθου μεταφορικού μέσου (2):

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender /Nome e indirizzo dello speditore/ Όνομα καὶ διεύθυνσις τοῦ αποστολέως :

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van degene voor wie de zending is bestemd/Nome e indirizzo del destinatario/ Όνομα καὶ διεύθυνσις τοῦ παραλήπτου :

IV. Health Attestation/Bescheinigung/Attestation om kødets egnethed til menneskeføde/Attestation de salubrité/Vleeskeuringsverklaring/Attestato di sanità/ Βεβαίωσις καταλληλότητος.

I, the undersigned official veterinarian, certify that:/Der unterzeichnete amtliche Tierarzt bescheinigt folgendes:/Undertegnede embedsdyrlaege attesterer, at:/Le vétérinaire officiel soussigné certifie:/Ondergetekende, officieel dierenarts, verklaart hiermede:/Il sottoscritto, veterinario ufficiale, certifica:/ Ο υπογεγραμμένος εξουσιοδοτημένος κτηνίατρος βεβαιοί:

(a) - the meat described above (3)/das vorstehend bezeichnete Fleisch (3)/det ovennaevnte kød (3)/que les viandes désignées ci-avant (3)/dat het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ Ότι τά ανωτέρω αναφερόμενα κρέατα (3),

- the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der er paasat ovennaevnte kødes emballage (3)/que l'étiquette fixée aux emballages des viandes désignées ci-avant (3)/dat het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στά μέσα συσκευασίας των ανωτέρω αναφερομένων κρεάτων (3),

- bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempelabdruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/baerer stempel om, at kødet udelukkende hidrører fra dyr, der er slagtet paa slagterier, som er autoriseret til eksport til bestemmelseslandet/porte(nt) l'estampille attestant que les viandes proviennent en totalité d'animaux abattus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (dragen) dat aantoont dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bolli comprovanti che le carni provegono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(συν) τη σφραγίδα με την οποία βεβαιούται ότι τα κρέατα προέρχονται εξ ολοκλήρου από ζώα σφαγέντα σε εγκεκριμένα για εξαγωγές πρός τη χώρα προορισμού σφαγεία';

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462-EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462-EWG entsprechen und ist daher als solches für tauglich zum Genuss für Menschen befunden worden/kødet for saa vidt angaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462-EØF, og at det derfor er fundet egnet til menneskeføde, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par la directive 72-462-CEE et qu'elles sont de ce fait reconnues en l'état propres à la consommation humaine/dat het is verkregen onder de voorwaarden inzake produktie en controle van Richtlijn 72-462-EEG en dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione e controllo previste dalla direttiva 72-462-CEE e che sono pertanto riconosciute atte incondizionatamente al consumo umano/ ότι τα κρέατα ελήφθησαν σύμφωνα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/ΕΟΚ και ότι, ως εκ τούτου, αναγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν·»;

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kødet er opskaaret i en autoriseret opskaeringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/ che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα νωπά κρέατα έχουν τεμαχισθεί σε εγκεκριμένο εργαστήριο τεμαχισμού;

(d) - the meat has (has not) been subject to an examination for trichinosis or, where Article 3 of Directive 77-96-EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-96-EWG: das Fleisch ist einer Kältebehandlung unterzogen worden(3)/kødet er (ikke er) undersøgt for trikiner eller i medfør of artikel 3 i direktiv 77-96-EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-96-CEE, ont été soumises à un traitement par le froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 66-96-EEG is onderworpen aan een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-96-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε τριχινοσκόπηση ή, σε περίπτωση εφαρμογής του άρθρου 3 της οδηγίας 77/96/ΕΟΚ, σε επεξεργασία διά του ψύχους (3);

(e) - the means of transport and the loading conditions of meat of this consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indladningsforholdene for kødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévue pour l'expédition vers les pays destinataires/dat de vervoermiddelen en de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming gestelde eisen van hygiene/che i mezzi di trasporto e le condizioni di carico delle carni oggetto della spedizione corrispondono alle prescrizioni d'igiene previste per la spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς, καθώς και οι συνθήκες φορτώσεως των κρεάτων αυτής της αποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για αποστολές προς τις χώρες προορισμού;

(f) - on the basis of officially obtained information it can be assumed that the animals, from which this consignment of meat is derived, were not treated with stilbenes and thyrostatics; and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeutics/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden; Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotica oder chemo-therapeutische Mittel enthält/det kan vedtages att dyr fra denna kødsending ikke var behandlede med stilbenes og tyrostatik. Dette i henhold til officielle opgivelser. Opgivelserne er baserte paa resultat fra slumpevise prøver. Det kan vedtages at kødet ikke indeholder onaturlige hormoner eller antihormoner, heller ikke antibiotika eller andre mediciner/les renseignements officiels font présumer que les viandes de cet envoi proviennet d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes; et les résultats d'examens effectués sur des échantillons prélèves par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chimiothérapeutique/dat op grond van door hem verkregen ambtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenen en thyreostatica en dat op grond van steekproefsgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale dan wel antihormonale werking, die niet eigen aan vlees zijn, antibiotica of chemotherapeutica, bevat/in base ad informazioni ufficialmente ottenute si può ammettere che gli animali dai quali proviene questa partita di carne non sono stati trattati con stilbeni sostanze tireostatiche; e in base ai risultati di compionatura fatta a caso si può ammettere che la carne non contiene né sostanze con consequenze ormonali o antiormonali che non sopravvengano nella carne per via naturale, né antibiotici on prodotti chemioterapici/ Με βάσιν επισήμως προμηθευομένων πληροφοριών δύναται να υποθετιθεί ότι τά ζώα, από τά οποία αυτή ή αποστολή κρεάτων προήλθεν, δέν ήταν εκτεθειμένα χρωστικάς καί θυρεοστατικάς ουσίας. Επίσης με βάσιν τά αποτελέσματα προερχόμενα από τυχαίων δοκιμαστικών δειγμάτων, δύναται να υποθετιθεί ότι τό κρέας δέν περιέχει ούτε ουσίας με ορμονικάς ή αντι-ορμονικάς συνεπείας αί οποίαι δέν συμβαίνουν φυσιολογικώς εις τά κρέατα ούτε αντιβιοτικάς, ή χημοθεραπευτικάς ουσίας.

	Done at/Ausgefertigt in/Udfaerdiget i/Fait à/Gedaan te/Fatto a/ Εν	on/am/den/le/op(datum)/il/ στις :
	(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlaegens underskrift)/(Signature du vétérinaire officiel) (Handtekening officieel dierenarts)/Firma del veterinario ufficiale/ Υπογραφή εξουσιοδοτημένου κτηνιάτρου.	

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Bushstabe b) der Richtlinie 64-433-EWG/Fersk kød i henhold til artikel 2, litra b), i direktiv 64-433-EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64-433-EEG/ Carni fresche ai sensi dell'articolo 2, lettera b), della direttiva 64-433-CEE/ Νωπά κρέατα κατά την έννοια του άρθρου 2 περίπτωση β) της οδηγίας 64/433/ΕΟΚ.

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbanevogne og lastvogne anføres indregistreringsnummeret, for fly anføres flyvningens nummer og for skibe navnet/Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwegwagon of vrachtwagen dient het kenteken of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per le navi il nome./Για τα βαγόνια και τα φορτηγά να σημειώνεται ο αριθμός μητρώου, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία η ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gaeldende overstreges/Biffer la mention inutile/Doorhalen wat niet van toepassing is/Cancellare la menzione inutile/ Να διαγραφή ή περιττή ένδειξις.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

5810.1 | 4/25/85

INDUSTRY ACCUSATIONS AGAINST INSPECTION PERSONNEL

I. PURPOSE

This directives prescribes the procedures for handling written accusations by industry officials against inspection personnel.

II. CANCELLATION

Section 6.18 of the Meat and Poultry Inspection Manual is cancelled.

III. RESERVED

IV. RESERVED

V. POLICY

It is FSIS policy to seek prompt resolution of accusations made against inspection personnel by industry officials.

VI. RESPONSIBILITIES/PROCEDURES

FSIS management officials are responsible to assure prompt and appropriate handling of complaints or accusations against inspection personnel by industry officials. In this regard; FSIS management officials shall:

A. Furnish copies of the complaint or accusation to accused employee(s):

1. Within 3 working days of receipt by the immediate supervisor or the circuit supervisor.

2. Within 10 working days of receipt at the area level or above.

B. Review the complaint or accusation and:

1. Issue a written report of findings, recommendations and/or actions taken.

DISTRIBUTION: All MPI Offices, T/A Inspectors, **OPI:** Inspection Coordination Staff, MPIO Plant Management, T/A Plant Management, Science and Compliance, R&E, ABB, TRA

2. Furnish a written response to the industry officials making the allegation. A copy of this response shall also be given to the accused employee.

C. Maintain a file for each such complaint or accusation which should contain:

1. a copy of the complaint or accusation,

2. a copy of the report resulting from the review,

3. a record of the accused employee's views relative to the complaint and,

4. a copy of the response given to the industry official making the allegations.

D. Exercise reasonable care in conducting the review and protect the case file to avoid unwarranted invasion of the accused individual's personal privacy.

James K. Payne

Deputy Administrator (for)
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9355.1 | 6/12/85

EXPORT REQUIREMENTS FOR THE NETHERLANDS

I. PURPOSE

This directive describes requirements for meat and poultry products exported to the Netherlands from the United States.

II. CANCELLATION

Section 22.63, Meat and Poultry Inspection Manual; MPI Bulletin 81-37; FSIS Notice 76-84.

III. (RESERVED)

IV. REFERENCES

A. Sections 318.7 and 318.8, Meat and Poultry Inspection Regulations
B. Current plant lists published as FSIS Notices.

1. Meat Plants Eligible to Export Special Cutup Beef to the Netherlands
2. Poultry Plants Eligible to Export to West Germany.
3. Poultry Plants Eligible to Export to United Kingdom.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

EEC	European Economic Community
FSIS	Food Safety and Inspection Service
MPI	Meat and Poultry Inspection
MP Form 130	Meat and Poultry Export Certificate of Wholesomeness
MP Form 145	Certificate for the Importation into the Netherlands of Organs or Parts of Slaughter Animals Used in the Manufacturing or Organ Preparation in a Scientific Way

DISTRIBUTION: All MPI Offices;T/A Inspectors; Plant Management;T/A Plant Management; Science; Compliance; ABB;TRA;R&E

OPI: Export Coordination Division, IP

MP Form 147	Health Certificate for Meat Products
MP Form 150	EEC Animal Health Certificate (fresh/frozen meat/byproducts)
MP Form 157	EEC Public Health Certificate (fresh/frozen meat/byproducts)
MP Form 412-9	Meat Products Certificate for Importation into the Netherlands
MP Form 413	Certificate for Importation of Casings into the Netherlands
MP Form 414-3	Horsemeat or Horsemeat Product Export Certificate
MP Form 415-3	Inedible Product Export Certificate (For product for scientific use)

VI. GENERAL REQUIREMENTS

A. Export Certificates.

1. For meat and poultry product entry into the Netherlands' domestic commerce, export certificates must be signed by an FSIS veterinarian.

2. For meat and poultry product destined for ship stores only, export certificates may be signed by any FSIS inspector.

B. Ship Stores.

1. Plant approval. Meat and poultry product for ship stores may originate from any USDA inspected plant.

2. Issue MP Form 130 (MP Form 414-3 for equine products) with the following statement in the "Remarks" section of MP 130 or on the face of MP 414-3: "Product consigned to ship stores."

VII. MEAT PRODUCTS

A. Fresh/Frozen

1. Certification. Issue the following forms:

a. MP Form 130 (MP Form 414-3 for equine products). See Attachments 1 and 8, respectively.

b. MP Form 150. See Attachment 4.

(1). Answer **all** information requests on the form in the spaces provided. Do not leave any spaces blank.

(2). In all cases, the "approved cutting plant" space in Block II must be filled in. Use the address of the slaughter plant if all work is done at the slaughter plant.

c. MP Form 157. See Attachment 5.

(1). Answer **all** information requests on the form in the spaces provided. Do not leave any spaces blank.

(2). In all cases, the "approved cutting plant" space in Block II must be filled in. Use the address of the plant boxing the product as the cutting plant.

(3). For justification to sign the hormone/antibiotic/ chemotherapeutic certification (Block IV), see Attachment 11.

2. Eligible product. The following products from animals slaughtered in the USA are eligible for entry into the Netherlands:

a. Beef.

(1). Individual cuts, with or without bone. Minimum weight permitted individual cuts is 6.6 lbs. (3 kg).

(2). Beef tails and whole tenderloins of any weight.

(3). Special cutup beef--between 100 grams and 3 kilograms--:

(a). Must originate from approved slaughter and cutup plants. Refer to current MPI Bulletin or FSIS Notice: Meat Plants Eligible to Export Special Cutup Beef to the Netherlands. (Most current Notice available from Regional Directors.)

(b). With or without bone, must be from the following muscle groups: top round (top side), knuckle (thick flank), rump, strip loin, tenderloin, rib roast, or rib eye.

(c). Must have labels--containing the establishment number--so applied on the shipping container that the label is destroyed on package opening.

(d). May enter the Netherlands only at Amsterdam or Rotterdam ports of entry.

b. Veal.

(1). Individual cuts, with bone-in. Minimum weight permitted of individual cuts is 6.6 lbs. (3 kg).

(2). Tails.

c. Horsemeat.

(1). Individual cuts, with or without bone. Minimum weight permitted of individual cuts is 6.6 lbs. (3 kg).

(2). Whole tenderloins of any weight.

d. Pork.

(1). Individual cuts, with or without bone. Minimum weight permitted of individual cuts is 6.6 lbs. (3 kg).

(2). Hams and shoulders bone-in of any weight.

(3). Necks, backs, and loins with bone-in with a minimum weight of 6.6 lbs. (3 kg).

(4). Bacon. Minimum weight - 6.6 lbs. (3 kg).

(5). Bellies. Minimum weight - 6.6 lbs. (3 kg).

e. Lamb, Mutton, and Goat.

(1). Various bone-in parts, e.g., halves, shoulders, hind quarters, saddles, and half saddles of any weight.

(2). Deboned meat cuts with a minimum weight permitted of 6.6 lbs. (3 kg).

f. Byproducts and tongues--livers, kidneys, stomachs (without mucous membranes; no omasa), intestines, brains, hearts, spleens, cleaned gullets, thymus and pancreatic glands.

3. Inspection marks -- official inspection legend.

a. Livers of all species must be branded with a hot iron.

b. Individual meat cuts, heads of all species, and hearts and tongues of cattle and horses must be marked with legible ink or hot iron stamp.

c. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old).

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but do not bear brands must be denied. Such shipments, "at exporter's risk", are prohibited.

4. Inspection procedures.

a. Inspect livers of all bovine animals (including calves of any age), sheep, and goats as follows:

(1). Open the bile duct by the USDA method.

(2). Make a transverse incision--not longer than 2 inches and approximately 3/4 inches deep--across the omasal impression of the liver and visceral surface, cutting the smaller branches of the bile duct.

(3). Make a second transverse incision--not longer than 2 inches and approximately 3/4 inches deep--across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

b. Examine kidneys and bladder visually. Carcasses with kidneys and/or kidney fat removed are acceptable for export.

c. Incise hearts of all bovine animals (including calves of any age) and swine lengthwise to assure that both ventricles are opened and the interventricular septum is cut through.

B. **Processed Meat Products**

1. Certification. Issue the following forms:

a. MP Form 130. (MP form 414-3 for equine products).

b. MP Form 412-9. See Attachment 6.

(1). Use MP Form 412-9 dated 9/81 or after to ensure the pork freezing/heating statements are in Block IV of the form. MP Forms 412-9 dated prior to 9/81 are obsolete.

(2). Dutch freezing specifications of pork muscle tissue for trichinae destruction (excluding hearts, livers) are the same as those specified by the EEC. See Attachment 10.

C. **Rendered Fats; Antioxidants.**

1. Certification. Issue:

a. MP Form 130. (MP From 414-3 for equine products).

b. USDA/FSIS letterhead certificate with the corresponding export certificate number, signed by a veterinary officer, in the following form:

"The undersigned, **(name and title of the authorized veterinary officer in the country of origin)**, at _____, certifies: that the edible rendered fats packed in **(description of packing)**, gross weight _____, net weight _____ and marked as follows--**(name of product)**, forwarded from **(place of dispatch)** by **(name and address of shipper)** and destined for **(name and address of consignee)**, forwarded by **(manner of forwarding, name of ship when shipped)**, were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propyl gallate and/or octyl

gallate and/or dodecyl gallate and/or BHT and/or BHA, and that the total contents of these antioxidants do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated: that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(signature)

_____

Type Name, Vet'y Degree, Region/Area/Circuit Code

NOTE: Animals defined in the Dutch Meat Inspection Act are cattle, swine, sheep, goats, and horses.

2. The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats, not to exceed 0.01 percent either singly or in combination.

a. Dodecyl gallate.

b. Propyl gallate.

c. Octyl gallate.

d. BHA.

e. BHT.

NOTE: Dodecyl gallate and octyl gallate are not listed in the regulations (§318.7), but may be used for export only (§318.8).

3. The use of citric acid is prohibited.

D. **Casings**. Issue MP Form 413. MP Form 413 is not serially numbered. A certificate number derived from the date of issue, e.g., October 20, 1984 - 102084, must be placed in the space above "city/date" information in the lower right corner of the form. See Attachment 7.

E. **Prohibited Importation**. The following importations are prohibited:

1. Ears and feet of any species.

2. Pork jowls and pork tenderloins (ineligible because they weigh less than 6.6 pounds).

3. Inedible products.

VIII. POULTRY PRODUCTS

A. Fresh/Frozen.

1. Plant approval.

a. Plants desiring to export fresh/frozen poultry (including giblets) to the Netherlands must meet EEC requirements.

b. Plants certified for slaughter/cutup to West Germany and/or the United Kingdom are recognized as meeting EEC requirements. See current lists of plants eligible to export to West Germany and the United Kingdom--available from Regional Directors.

2. Certification. Issue MP Form 130 with the following estrogen statement in the "Remarks" section:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

NOTE: Justification for the inspector to sign the hormone statement is as follows: Estrogens are prohibited for use in chickens and turkeys in the United States. Inspectors are authorized to include the wording "No Estrogrens Used" on export certificates unless there is specific reason for its omission. **Exception**: This certification is not authorized for poultry product prepared from roasting chickens and capons.

B. Processed Poultry Products.

1. Plant approval. Poultry products may originate from any USDA inspected plant.

2. Certification. Issue the following forms and statements:

a. MP Form 130.

(1). Estrogen statement. Type the following statement in the 'Remarks' section of MP Form 130:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

NOTE: For justification for the inspector to sign the estrogen statement, see paragraph A.2. of this section.

(2). Temperature statement. Type the following statement in the "Remarks" section of MP Form 130 for all heat processed poultry product except sterile canned product in jars or cans:

"I certify that the product described herein has been heated to at least 65° C. (149° F.)."

b. MP Form 147. See Attachment 3.

(1). The EEC uses the word "meat" for both meat and poultry products. Therefore, the title of MP Form 147 does not include the word "poultry". The Dutch do not require MP Form 147 for red meat at this time.

(2). If ionizing radiation is used on the product, it must be indicated on the product label.

(3). The recommended storage life and storage/transportation temperature must be indicated on the label for other than shelf stable products.

IX. PRODUCTS NOT FOR HUMAN CONSUMPTION

A. **Edible Product for Animal Food.** The Netherlands does not accept this product as labeled.

B. **Inedible Products** are not eligible for importation.

C. **Product for Scientific Use.**

1. Organs regarded as human food, e.g., livers, hearts, thymus glands.

a. Certification. Issue:

(1). MP Form 130. (MP Form 414-3 for equine products).

(2). MP Form 145. See Attachment 2.

b. Marking of outside containers. Outside containers must be marked with the following:

(1). The inspection legend.

(2). Name and establishment number of the slaughter plant.

(3). The statement: "DESTINED FOR THE MANUFACTURING OF ORGAN PREPARATIONS IN A SCIENTIFIC WAY - NOT FOR HUMAN CONSUMPTION - FOR EXPORT TO THE NETHERLANDS."

2. Organs not used as human food, e.g., pancreatic glands.

a. Certification. Issue:

(1). MP Form 415-3. See Attachment 9.

(2). MP Form 145. See Attachment 2.

b. Marking of outside containers. Outside containers must be marked with the following:

(1). Name and establishment number of the slaughter plant.

(2). The statement: "DESTINED FOR THE MANUFACTURING OF ORGAN PREPARATIONS IN A SCIENTIFIC WAY - NOT FOR HUMAN CONSUMPTION - FOR EXPORT TO THE NETHERLANDS."

(3). Outside containers shall not bear the inspection legend.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachments
1 - MP Form 130
2 - MP Form 145
3 - MP Form 147
4 - MP Form 150
5 - MP Form 157
6 - MP Form 412-9
7 - MP Form 413
8 - MP Form 414-3
9 - MP Form 415-3
10 - EEC Requirements for Refrigeration Treatment of Pork for Trichinae.
11 - Justification to Sign the Hormone/Antibiotic/Chemotherapeutic Certification for the Netherlands.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED
Jackson, MS	The Netherlands	October 20, 1984

EXPORTED BY (Applicant's name and address including ZIP Code)

Shelby Packing Co.
Hwy 36 South
Johnson City, TN 37601

PRODUCT EXPORTED FROM

EST/PLANT NUMBER (If applicable)

Est. 38

CITY

Johnson City, TN

CONSIGNED TO (Name and address, including ZIP Code)

Meat Import Vander Heyden
Industrieweg 22
Rotterdam, The Netherlands

- [x] SLAUGHTERING PLANT
- [ ] PROCESSING PLANT
- [ ] WAREHOUSE
- [ ] DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
20,847.0 kg. 45960 lbs.	766

PRODUCT AS LABELED	MARKED WEIGHT OF LOT ✓	NUMBER OF PACKAGES IN LOT ✓	SHIPPING MARKS ✓	EST/PLANT NUMBER ON PRODUCT
Frozen Pork Livers	20,847.0 kg 45,960 lbs.	766	7068/ROTT	Est. 38

✓ As stated by applicant or contractor

REMARKS

SPECIMEN

[x] I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

[ ] I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Philip Weeks DVM 510-21

Philip Weeks, DVM 510-21

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained
This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture

MP FORM 130 (5/80) REPLACES MP FORMS 412 3 AND 906 WHICH ARE OBSOLETE ORIGINAL

U.S DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

CERTIFICATE FOR THE IMPORTATION INTO THE NETHERLANDS OF ORGANS OR PARTS OF SLAUGHTER ANIMALS USED IN THE MANUFACTURING OR ORGAN PREPARATION IN A SCIENTIFIC WAY

I. IDENTIFICATION OF MEAT

SPECIES OF LIVESTOCK	DESCRIPTION OF THE PIECES	
Swine	Pancreatic Glands	
DESCRIPTION OF THE CONTAINERS	**NUMBER OF PIECES OR CONTAINER UNITS**	**NET WEIGHT**
Cartons	267	16,020 lbs.

II. ORIGIN OF THE MEAT

NAME(S) AND ADDRESS(ES) AND ESTABLISHMENT NUMBER(S) OF SLAUGHTER PLANTS

Est. 38
Shelby Packing Co.
Hwy 36 South
Johnson City, TN 37601

III. DESTINATION OF MEAT

PLACE OF SHIPMENT *(From)*	DESTINATION *(To)*
Johnson City, TN	Rotterdam, The Netherlands

MEANS OF TRANSPORTATION *(Per*)*

Ship

NAME AND ADDRESS OF THE SHIPPER	NAME AND ADDRESS OF THE CONSIGNEE
Shelby Packing Co. Hwy 36 South Johnson City, TN 37601	Meat Import Vander Heyden Industrieweg 22 Rotterdam, The Netherlands

IV. CERTIFICATION OF WHOLESOMENESS

The undersigned certifies that the organs/parts described above came from slaughter animals which are unconditionally approved and exclusively destined for the manufacturing of organ preparations in a scientific way.

ISSUED AT Johnson City, TN

Official Seal

DATE October 20, 1984

SIGNATURE OF THE OFFICIAL VETERINARIAN Philip Weeks DVM 510-21

(Print Name) Philip Weeks, DVM, 510-21

MP FORM 145 (10/80)

*When transported by air, flight number must be mentioned

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

GEZONDHEIDSCERTIFICAAT VOOR VLEESPRODUKTEN DIE BESTEMD ZIJN VOOR DE INVOER IN NEDERLAND
HEALTH CERTIFICATE FOR MEAT PRODUCTS (1) INTENDED FOR IMPORTATION INTO THE NETHERLANDS

Nr: *(Serienummer Export Certificaat)* NO. *(Enter Serial Number of Export Certificate)*	Land van Verzending: Exporting Country:
MPA 275003	USA

I. IDENTIFICATIE VAN DE VLEESPRODUKTEN I. IDENTIFICATION OF MEAT PRODUCTS

Produkten vervaardigd van vlees van: *(Diersoort)* Products Manufactured with Meat from: *(Animal Species)*	Aard van de produkten: Nature of Products (2)	Aard van de verpakking: Kind of Container
Chicken	Fully Cooked Chicken White Meat (Canned, shelf stable)	Carton

Aantal Stuks of Colli Number of Pieces *(Kind of Container)*	Temperatuur voor opslag en vervoer Storage and Transportation Temperature (3)	Houdbaarheidsduur(*) Storage Life (3)	Nettogewicht Net Weight
200	Store and transport maximum 50°F	24 months	2000 lbs.

II. HERKOMST VAN VLEESPRODUKTEN II. MEAT PRODUCTS FROM

Adres(sen) en veterinair(e) toelatingsnummer(s) van het (de) erkende Verwerkende Bedrijf (Bedrijven):
Address(es) and Veterinary Approval Number(s) of Approved Processing Establishment(s)

P-42 Red Mountain Foods Corp.
333 Main St.
Springdale, AR 72764

III. BESTEMMING VAN DE VLEESPRODUKTEN III. DESTINATION OF MEAT PRODUCTS

De Vleesprodukten worden verzonden uit: *(Plaats van Verzending)* The Meat Products will be sent from *(Place of Loading)*:	Naar: *(Land van Bestemming)* To: *(Country of Destination)*
Springdale, Arkansas	Rotterdam, The Netherlands

Per: By the Following Means of Transport:

☐ VLIEGTUIG AIRPLANE	Vlucht Nummer Flight Number	☒ SCHIP SHIP	Naam Name	Container Nummer Transportation Container Number
			Sikorsky	POLU 8406

Naam en Adres van de Afzender Name and Address of Consignor	Naam en Adres van degene voor wie de Zending is bestemd Name and Address of Consignee
Red Mountain Foods Corp. 333 Main St. Springdale, AR 72764	Van Dyke Meat Imports 1142 Industrie park Rotterdam, The Netherlands

IV. GEZONDHEIDSVERKLARING IV. HEALTH ATTESTATION

Ondergetekende Verklaart Hiermede:
I, the undersigned, certify that:

(a) Dat de hierboven omschreven vleesprodukten vervaardigd zijn met ☐ vers vlees of ☐ vleesprodukten, in omstandigheden die voldoen aan de eisen van Richtlijn 77/99/EEG;

(a) The meat products described above were manufactured from ☒ fresh meat or ☐ meat products under conditions that comply with the standards laid down in Directive 77/99/EEC(4);

(b) Dat genoemde ☐ produkten, ☐ hun directe verpakking of ☐ buitenverpakking, zijn voorzien van een keurmerk waaruit blijkt dat deze produkten in hun geheel afkomstig zijn uit erkende bedrijven;

(b) The said ☐ meat products, ☐ their wrappings or ☒ packaging, bear a mark proving that they have all come from approved establishments(4);

(c) Dat het gebruikte verse varkensvlees ☐ wel ☐ niet - is onderzocht op trichinen;

(c) The fresh pigmeat used in the manufacture of the meat products ☐ has ☐ has not been (4) subjected to a trichinae detection test;

(d) Dat de voertuigen en vervoermiddelen en de wijze waarop deze zending is ingeladen, voldoen aan de in Richtlijn 77/99/EEG vermelde eisen ten aanzien van de hygiene;

(d) The transport vehicles and equipment and the loading conditions of this consignment comply with the hygiene requirements laid down in Directive 77/99/EEC.

Done At: Springdale, Arkansas

On the: October 20, 1984

Official Veterinarian *(Signature)*: Janice Scott DVM 302-16

Print Name in Capital Letters: JANICE SCOTT, DVM, 302-16

(1) Under Article 2 of Directive 77/99/EEC.
(2) Possible indication of ionizing radiation for medical reasons.
(3) Where an indication is given in accordance with Article 4 of Directive 77/99/EEC.
(4) Check one.

MP FORM 147 (6/81) USDA - FSIS

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D.C. 20250

ANIMAL HEALTH CERTIFICATE
TIERGESUNDHEITSZEUGNIS
SUNDHEDSCERTIFIKAT
CERTIFICAT SANITAIRE

GEZONDHEIDSCERTIFICAAT
CERTIFICATO DI POLIZIA SANITARIA
ΚΤΗΝΙΑΤΡΙΚΟ ΠΙΣΤΟΠΟΙΗΤΙΚΟ

for fresh meat (1) of bovine animals, swine, sheep, goats and domestic solipeds intended for consignment to the European Economic Community (Für frisches Fleisch (1) von Rindern, Schweinen, Schafen und Ziegen sowie von Einhufern, die als Haustiere gehalten werden, das zum Versand nach der Europäischen Wirtschaftsgemeinschaft bestimmt ist; Certificat vedrørende husdyrs sundhedstilstand, farsk kød (1) af kvæg, svin, får, geder og enhovede husdyr, som sendes til Det europæiske økonomiske Fællesskab; pour des viandes fraîches (1) d'animaux domestiques des espèces bovine, porcine, ovine et caprine ainsi que de solipèdes domestiques, destinées à la Communauté économique européenne; voor vers vlees (1) van runderen, varkens, schapen, geiten en eenhoevige huisdieren bestemd voor de Europese Economische Gemeenschap; relativo a carni fresche (1) di bovini, suini, ovini, caprini e solipedi domestici destinate alla spedizione verso la Comunità economica europea; για νωπα κρεατα(1) καταλληλων βοοειδων, χοιροειδων, προβατοειδων και αιγοειδων, καθως και καταλληλων μονοπλων, τα οποια προοριζονται για την Ευρωπαικη Οικονομικη Κοινοτητα

Country of destination (Bestimmungsland; Bestemmelsesland; Pays de destination; Land van bestemming; Paese di destinazione) / Χώρα προορισμού

The Netherlands

Reference to public health certificate (2) (Nummer der Genußtauglichkeitsbescheinigung (2)/Hygieniecertificaats referentienummer (2)/Numéro de référence du certificat de salubrité (2)/Referentienummer van het vleeskeuringscertificaat (2)/Riferimento al certificato di sanità (2)/ Αριθμος αναφορας του πιστοποιητικου υγειας(2))

SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE MPA 275001

Exporting country (Versandland; Afzendelsesland; Pays exportateur; Land van versending; Paese esportatore) U.S.A. / Χωρα εξαγωγης U.S.A.

Ministry (Zuständiges Ministerium/Ministerium/Ministère/Ministerio/Ministero/) Υπουργειο

U.S. DEPARTMENT OF AGRICULTURE

Department (Ausstellende Behörde/Kontor/Service/Dienst/Servizio) Υπηρεσια

FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat (Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/Identificazione delle carni) / Ταυτοτης των κρεατων

Meat of (Fleisch von/Kød af/Viandes de/Vlees van/Carni di) Κρεατα εκ (Animal species) (Tierart)/(dyreart)/(espèce animale)/(diersoort)/(specie animale)/ (Ειδος ζωου)

Swine

Nature of cuts (Art der Teilstücke/Stykkernes art/Nature des pièces/Aard van het produkt/Natura dei pezzi) Ειδος τεμαχων

Frozen Pork Livers

Nature of packaging (Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/) Ειδος συσκευασιας

Cartons

Number of cuts or packages (Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o delle unite d'imballaggio/) Αριθμος τεμαχων ή μονάδων συσκευασιας

766

Net weight (Nettogewicht/Nettovægt/Poids net/Nettogewicht/Peso netto) Καθαρο βαρος

20847.0 kg. (45,960 lbs.)

Marks (Markierungszeichen/Mærker/Marques/Merken/Stampa/) Σημεια

7068/ROTT

II. Origin of meat (Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni) Προελευση των κρεατων

Address(es) and veterinary approval number(s) (2) of approved slaughterhouse(s) (Anschrift(en) und Veterinärkontrollnummer(n) (2) des/der zugelassenen Schlachthofes/Schlachthöfe (2)/Det/de autoriserede slagteri(er)s adresse og veterinære kontrolnummer (2)/Adresse(s) et numéros(s) d'agrément vétérinaire(s) (2) de l'(des) abattoir(s) agréé(s) (2), Adres(sen) en veterinair(e) erkenningsnummer(s) (2) van het (de) erkende slachthuis (slachthuizen) (2)/Indirizzo(i) e numero(i) di approvazione veterinaria (2) dell'(i) macello(i) riconosciuto(i) (2), Διευθυνση(εις) και αριθμος(οι) κτηνιατρικης εγκρισεως(2) του (των) εγκεκριμενου (ων) σφαγειου (ων)

Est. 38 Shelby Packing Co., Hwy 36 South, Johnson City, TN 37608

Address(es) and veterinary approval number(s) (2) of approved cutting plant(s) (Anschrift(en) und Veterinärkontrollnummer(n) (2) des/der zugelassenen Zerlegungsbetriebe (2), Den/de autoriserede opskæringsvirksomhed(er)s adresse og veterinære kontrolnummer (2) Adresse(s) et numéro(s) d'agrément vétérinaire (2) de l'(des) atelier(s) de découpe agréé(s) (2), Adres(sen) en veterinair(e) erkenningsnummer(s) (2) van de erkende uitsnijderij(en) (2)/Indirizzo(i) e numero(i) di approvazione veterinaria (2) dell'(i) laboratorio(i) di sezionamento riconosciuto(i) (2) Διευθυνση(εις) και αριθμος(οι) κτηνιατρικης εγκρισεως(2) του (των) εργαστηριου (ων) τεμαχισμου

Est. 38 Shelby Packing Co., Hwy 36 South, Johnson City, TN 37608

III. Destination of meat (Bestimmung des Fleisches/Kødets forsendelse/Destination des viandes/Bestemming van het vlees/Destinazione delle carni) Προορισμος των κρεατων

The meat will be sent from (Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden van/Le carni sono spedite da) Τα κρεατα αποστελλονται απο (Place of loading (Versandort/Afsendelsessted)/Lieu d'expédition (plaats van lading)/Luogo di spedizione) (Τοπος αποστολης)

Johnson City, TN

to (nach/til/a/naar/paese e luogo di destinazione) OT (Country and place of destination) (Bestimmungsort und -land/Ibestemmelsesland og -sted/-tilsyn/et lieu de destination/land en plaats van bestemming) (paese e luogo di destinazione) (Χωρα και τοπος προορισμου)

The Netherlands - Rotterdam

by the following means of transport (3) (mit folgendem Beförderungsmittel (3)/med følgende transportmiddel (3)/par le moyen de transport suivant (3)/per/met deze dr (3)/con il seguente mezzo di trasporto (3)/ με το ακολουθο μεταφορικο μεσο (3))

Ship - Kosciusko

MP FORM 150 (7/83) REPLACES MP FORM 131 (12/82) WHICH IS OBSOLETE

REVERSE OF MP FORM 150

Name and address of consignor /Name und Anschrift des Versenders/Afsenders navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender/
Nome e indirizzo dello speditore/ Όνομα καί διεύθυνση άποστολέως:

Shelby Packing Co., Hwy 36 South, Johnson City, TN 37605

Name and address of consignee /Name und Anschrift des Empfängers/Modtagers navn og adresse/Nom et adresse du destinataire/Naam en adres van de geadresseerde/
Nome e indirizzo del destinatario/ Όνομα καί διεύθυνση παραλήπτου:

Meat Import Vander Heyden, Industrieweg 22, Rotterdam

IV. Attestation of health/Gesundheitsbescheinigung/Sundhedserklæring/Attestation sanitaire/Gezondheidsverklaring/Attestato di polizia sanitaria/ Υγειονομική βεβαίωση

I, the undersigned, official veterinarian, certify that the fresh meat described above has been obtained from /Der unterzeichnete amtliche Tierarzt bescheinigt, daß das vorstehend beschriebene frische Fleisch von folgenden Tieren stammt:/Undertegnede embedsdyrlæge attesterer, at ovennævnte friske kød stammer fra/Le vétérinaire soussigné certifie que les viandes fraîches décrites ci-dessus proviennent/Ondergetekende, officieel dierenarts, verklaart hierbij dat het hierboven omschreven verse vlees afkomstig is van/ Il sottoscritto, veterinario ufficiale, certifica che le carni fresche sopra descritte derivano/ Ο υπογεγραμμένος κτηνίατρος πιστοποιώ ότι τά νωπά κρέατα πού περιγράφονται άνωτέρω προέρχονται :

- In the case of bovine animals, swine, sheep and goats, animals which have remained in the territory of United States of America for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Rindern, Schweinen, Schafen und Ziegen von Tieren, die vor dem Schlachten mindestens drei Monate lang bzw. — im Fall von weniger als drei Monate alten Tieren — seit ihrer Geburt in den Vereinigten Staaten von Amerika gehalten worden sind; for så vidt angår kvæg, svin, får og geder: dyr, der har opholdt sig på USA's område i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen; s'il s'agit de bovins, de porcines, d'ovins ou de caprins, d'animaux ayant séjourné sur le territoire des États-Unis d'Amérique au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van runderen, varkens, schapen en geiten betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte op het grondgebied van de VSA verbleven; del caso di bovini, suini, ovini e caprini, da animali che hanno soggiornato in territorio statunitense per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; - στήν περίπτωση πρότοτας βοοειδών, χοιροειδών, προβατοειδών καί αἰγοειδών, ὁσό ζῶα πού ἔχουν παραμείνει στό ἔδαφος τῶν ΗΠΑ τρεῖς τουλάχιστον μῆνες πρίν ὁσό τή σφαγή τους ἤ μετά τή γέννησή τους ἐάν πρόκειται γιά ζῶα ἡλικίας κάτω τῶν τριῶν μηνῶν.
- In the case of domestic solipeds, animals which have remained in the territory of the United States of America or a neighbouring country on the list referred to in Council Decision 79/542/EEC for meat of domestic solipeds, for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Einhufern, die als Haustiere gehalten werden, von Tieren, die vor dem Schlachten mindestens drei Monate lang bzw.— im Fall von weniger als drei Monate alten Tieren — seit ihrer Geburt auf dem Hoheitsgebiet der Vereinigten Staaten von Amerika oder einer Nachbarlandes verbracht haben, das in der Liste der Entscheidung 79/542/EWG des Rates im Zusammenhang mit Fleisch von Einhufern, die als Haustiere gehalten werden, genannt ist; for så vidt angår enhovede husdyr: dyr, der i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen har opholdt sig på USA's område eller i et naboland, der er medtaget på landelisten med hensyn til nød at enhovede dyr i Rådets beslutning 79/542/EØF ; s'il s'agit de solipèdes domestiques, d'animaux ayant séjourné sur le territoire des États-Unis d'Amérique ou d'un pays voisin figurant dans la liste visée à la décision 79/542/CEE du Conseil en ce qui concerne les viandes de solipèdes domestiques au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van eenhoevige dieren betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte verbleven op het grondgebied van de VSA of van een aangrenzend land dat, wat vlees van eenhoevigen betreft, is opgenomen in de in Beschikking 79/542/EEG van de Raad bedoelde lijst; nel caso di solipedi domestici, da animali che hanno soggiornato nel territorio degli Stati Uniti o di un paese limitrofo indicato per le carni di solipedi domestici nell'elenco allegato alla decisione 79/542/CEE del Consiglio, per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; στήν περίπτωση πρότοτας κατοικιδίων μονόπληων, ὁσό ζῶα πού ἔχουν παραμείνει γιά τρεῖς τουλάχιστον μῆνες πρίν ὁσό τή σφαγή τους ἤ μετά ὁσό τή γέννησή τους ἐάν πρόκειται γιά ζῶα ἡλικίας κάτω τῶν τριῶν μηνῶν στό ἔδαφος τῶν | ΗΠΑ ἤ μιᾶς γειτονικῆς χώρας πού περιλαμβάνεται στήν κατάλογο πού ἀναφέρεται στήν ἀπόφαση 79/542/ΕΟΚ τοῦ Συμβουλίου σχετικά πρότοτας κατοικιδίων μονόπληων.
- In the case of fresh meat from swine, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks /die - falls es sich um frisches Fleisch von Schweinen handelt - nicht aus einem Betrieb stammen, der aus seuchenrechtlichen Gründen als Folge des Auftretens der Schweinebrucellose in den vorhergehenden sechs Wochen gesperrt gewesen ist/der der kommer tra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af svinebrucellose inden for de seneste 6 uger, når det drejer sig om kød af svin/ s'il s'agit de viandes fraîches de porcins, d'animaux non issus d'élevages faisant l'objet pour des raisons sanitaires d'une interdiction d'exportation, un ou des cas de brucellose porcine s'y étant déclarés au cours des six semaines précédentes/indien het vers vlees van varkens betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van varkensbrucellose in de voorafgaande zes weken een verbodsmaatregel gold/nel caso delle carni fresche di suini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi suina nelle sei settimane precedenti/ ἐφ' ὅσον πρόκειται γιά νωπά κρέατα χοιροειδών, τα ζῶα δέν προέρχονται από εκμεταλλεύσεις, στίς οποίες έχει επιβληθεί απαγόρευση λόγω εκδηλώσεως βρουκελλώσεως των χοιροειδών κατά τή διάρκεια των προηγουμένων έξι εβδομάδων
- in the case of fresh meat from sheep and goats, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks./die - falls es sich um frisches Fleisch von Schafen oder Ziegen handelt - nicht aus Betrieben stammen, die aus seuchenrechtlichen Gründen infolge des Auftretens der Schaf- oder Ziegenbrucellose in den vorhergehenden sechs Wochen gesperrt gewesen sind./dyr der kommer fra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af fåre- og gedebrucellose inden for de seneste 6 uger, når det drejer sig om kød af får eller geder./s'il s'agit de viandes fraîches d'ovins et de caprins, d'animaux non issus d'élevages faisant l'objet pour des raisons sanitaires d'une interdiction, un ou des cas de brucellose ovine ou caprine s'y étant déclarés au cours des six semaines précédentes./indien het vers vlees van schapen betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van schaps- of geitebrucellose in de voorafgaande zes weken een verbodsmaatregel gold./nel caso delle carni fresche di ovini e caprini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi ovina o caprina nelle sei settimane precedenti./ ἐφ' ὅσον πρόκειται γιά νωπά κρέατα προβατοειδών ἤ αἰγοειδών, τά ζῶα δέν προέρχονται από εκμεταλλεύσεις, στίς οποίες έχει υποβληθεί απαγόρευση λόγω εκδηλώσεως βρουκελλώσεως των προβατοειδών ἤ αιγοειδών κατά τή διάρκεια των προηγουμένων έξι εβδομάδων.

Johnson City, TN
(place)

Philip Weeks DVM 510-21

Philip Weeks, DVM, 510-21

Done at /Ausgefertigt in/Udfærdiget i /Fait a /Gedaan te /Fatto a/ Έγινε στ

on/am/den/te/op(datum)/τή

(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes).
(embedsdyrlægens underskrift)/(signature du vétérinaire officiel)
(handtekening van de officiele dierenarts)/firma del veterinario ufficiale/
(Υπογραφή εξουσιοδοτημένου κτηνιάτρου)

(1) Fresh meat means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch - alle zum Genuß für den Menschen geeigneten Teile von Haustieren der Gattungen Rind, Schwein, Schaf und Ziege sowie von Einhufern, die als Haustiere gehalten werden, die keiner auf ihre Haltbarkeit einwirkenden Behandlung unterzogen worden sind. Als frisch gilt jedoch auch Fleisch, das einer Kühlbehandlung unterzogen worden ist./Fersk kød alle dele af husdyr af externe, kvæg svin, får og geder samt enhovede husdyr, der er egnet til menneskeføde, og som ikke er blevet underkastet nogen behandling, som indvirker på dets holdbarhed, dog betragtes kølet og frosset kød som fersk kød/On entend par viandes fraîches, toute viande provenant d'animaux domestiques des espèces bovine, porcine, ovine ou caprine, ainsi que de solipèdes domestiques, propre à la consommation humaine et n'ayant subi aucun traitement de nature à assurer sa conservation. Toutefois, les viandes réfrigérées par le froid sont considérées comme fraîches/Vers vlees alle voor menselijke consumptie geschikte delen van als huisdier gehouden runderen, varkens, schapen, geiten en eenhoevigen, welke delen geen conserveringsbehandeling hebben ondergaan, als vers vlees wordt ook beschouwd vlees dat gekoeld of bevroren is./Carni fresche: tutte le parti idonee al consumo umano degli animali domestici della specie bovina, suina, ovina e caprina, nonché dei solipedi domestici, che non hanno subito alcun trattamento intesoad assicurarne la conservazione, tuttavia le carni trattate con il freddo si considerano fresche/Νωπά κρέατα θεωρούνται έλκεινα που προέρχονται από κατοικίδια ζώα τού βοείου, χοιρείου, προβείου ή αιγείου είδους, καθώς και από κατοικίδια μονόπλα, τά οποία προορίζονται γιά τήν ανθρώπινη κατανάλωση καί δέν έχουν υποστεί καμία επεξεργασία γιά την εξασφάλιση τής συντηρήσεώς τους. Εν τούτοις, τά κρέατα πού συντηρούνται διά τού ψύχους θεωρούνται νωπά.

(2) Optional when the country of destination authorizes the importation of fresh meat for uses other than human consumption in application of Article 19 (a) of Directive 72/462/EEC/Fakultativ, wenn das Bestimmungsland die Einfuhr von frischem Fleisch zu anderen Zwecken als zum menschlichen Genuß unter Anwendung von Artikel 19 Buchstabe a) der Richtlinie 77 462 /EWG genehmigt hat./Kan udelades, når bestemmelsesland tillader indførsel af fersk kød til andre formål end menneskeføde i medfør af artikel 19, litra a), i direktiv 72/462/EØF./Facultatif si le pays de destination autorise l'importation de viandes fraîches pour les usages autres que la consommation humaine, conformément a l'article 19 sous a) de la directive 72/462/CEE./Facultatief wanneer overeenkomstig artikel 19, sub a), van Richtlijn 72 462 EEG met toestemming van het land van bestemming vers vlees wordt ingevoerd voor gebruik dan menselijke consumptie./Facoltativo quando il paese destinatario autorizza l'importazione di carni fresche per usi diversi dal consumo umano, ai sensi dell'articolo 19, lettera a), direttiva 72/462/CEE./Προαιρετικό εάν η χώρα προορισμού έπιτρέπει την εισαγωγή νωπών κρεάτων γιά χρήσεις πλήν τής ανθρωπίνης κατανάλωσης, σύμφωνα μέ τό άρθρο 19 ύπο α) τής οδηγίας 72/462/ΕΟΚ.

(3) For railway wagons or lorries the registration number should be given, for aircraft the flight number and for ships the name./Bei Eisenbahnwaggons oder Lastwagen sind jeweils die Registriernummern, bei Flugzeugen die Flugnummer und bei Schiffen der Schiffsname anzugeben./For godsvogne og lastvogne anføres registreringsnummer, for fly rutenummer og for skibe navn./Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol et pour les navires, le nom du navire./Bij verzending per spoorwagen of vrachtauto dient het kentekennummer te worden vermeld, bij verzending per vliegtuig het nummer van de vlucht en bij verzending per schip de naam van het schip./Per i vagoni ferroviari o gli automezzi indicare il numero di immatricolazione, per gli aerei il numero del volo, per le navi il nome della nave /
Για τά βαγόνια καί τά φορτηγά σημειώνεται ο αριθμός κυκλοφορίας, για τα αεροπλάνα ο αριθμός πτήσεως καί για τά πλοία ο αριθμός τού πλοίου.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D.C. 20250

PUBLIC HEALTH CERTIFICATE
GESUNDHEITSBESCHEINIGUNG
HYGIENECERTIFICAAT
CERTIFICAT DE SALUBRITÉ

VLEESKEURINGSCERTIFICAAT
CERTIFICATO DI SANITA'
ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ

for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/fersk kød(1) som sendes til det EØF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/ Νωπών κρεάτων (1) τά οποία προορίζονται προς τήν ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/ Εἰς (χώρα καί τόπος προορισμού): The Netherlands

Reference/Nummer/Referencenummer/Numéro de référence/Referentienummer/Riferimento/ Σχετικά SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE : MPA 275001

Exporting country: USA /Versandland: USA /Afzenderland: USA /Pays expéditeur: USA /Land van verzending: USA /Paese spedizione: USA/ Αποστέλλουσα χώρα: USA

Ministry/Zuständiges Ministerium/Ministerium/ Ministère/Ministerio/Ministero/ Υπουργείον U.S. DEPARTMENT OF AGRICULTURE	Department/Ausserlende Behörde/Myndighed/ Service/Dienst/Servizio/ Υπηρεσία FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kjøtets identifikasjon/Identificación de la carne/Identificazione della carne/ Ταυτοποίησις τών κρεάτων.

Meat of/Fleisch von/Kød af/Viandes de/Vlees van/Carni di/ Κρέατα ἐκ (Animal species)/(Tiergattung)/(dyrart)/(especies animales)/(dyrearter)/(specie animale)/(εἴδος ζώου): Swine

Nature of cuts/Art der Teile/Skæringernes art/Nature des pièces/Aard van het verzonden/Natura dei pezzi/ Εἶδος τεμαχίων:

Livers

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Εἶδος συσκευασίας

Cartons

Number of cuts or packages/Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o degli imballaggi/ Αριθμός τεμαχίων ή δεμάτων συσκευασίας:

760 ctns.

Month(s) and year(s) when fresh/Erzeugungsmonat(e) und -jahr(e)/Indfrysningsmåned(er) og -år/Mois et année(s) de congélation/Maand en jaar van bevriezing/Mese(i) e anno(i) di congelamento/ Μήν(ες) καί ἔτος(ια) κατεψύξεως:

October 1994

Net weight/Nettogewicht/Nettovægt/Poids net/Nettogewicht/Peso netto/ Καθαρόν βάρος:

20847.8 kg (45,960 lbs.)

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza della carne/ Προέλευσις κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagterier's adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoir(s) après(s)/Adres(sen) en toestemmingsnummer(s) van het (de) erkende slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) macello(i) riconosciuto(i)/ Διεύθυνσις καί αριθμός εγκρίσεως του (των) σφαγείου(ων) αναγνωρισθέντος(ων):

Est. 38 Shelby Packing Co., Hwy 36 South, Johnson City, Tennessee 37601

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opskæringsvirksomheder's adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) atelier(s) de découpe après(s)/Adres(sen) en toestemmingsnummer(s) van het (de) erkende uitsnijderij(en)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) laboratorio(i) di sezionamento riconosciuto(i)/ Διεύθυνσις καί αριθμός εγκρίσεως του (των) εργαστηρίου(ων) διαμελισμού αναγνωρισθέντος(ων):

Est. 38 Shelby Packing Co., Hwy 36 South, Johnson City, Tennessee 37601

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhäuser(hæuser)/Det (de) autoriserede lagres adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifique(s) après(s)/Adres(sen) en toestemmingsnummer(s) van het (de) erkende koelhuis (koelhuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) deposito(i) frigorifero(i) riconosciuto(i)/ Διεύθυνσις καί αριθμός εγκρίσεως του (των) ψυγείου(ων) αναγνωρισθέντος(ων):

Est. 38 Shelby Packing Co., Hwy 36 South, Johnson City, Tennessee 37601

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destinazione della carne/ Προορισμός τών κρεάτων.

The meat will be sent from/Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τά κρέατα αποστέλλονται ἐκ (Place of loading)/(Versandort)/(Afsenderstedet)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione)/(τόπος αποστολής)

Johnson City, Tennessee

to./nach/til/Πρός/a/ Εἰς (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/(χώρα καί τόπος προορισμού)

The Netherlands - Potterdam

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmidler (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/coi seguente mezzo di trasporto (2)/ διά τού ακολούθου μεταφορικού μέσου (2)

Ship - Kosciusko

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender /Nome e indirizzo dello spedizione/ Όνομα καί διεύθυνσις τού αποστολέως

Shelby Packing Co., Hwy 36 South, Johnson City, Tennessee 37601

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van degene voor wie de zending is bestemd/Nome e indirizzo del destinatario/ Όνομα καί διεύθυνσις τού αποδέκτου

Meat Import Vander Heyden, Industrieweg 22, Rotterdam, The Netherlands

MP FORM 187 (12/84)

REVERSE MP FORM 137

IV. Health Attestation/Besundheitsgegung/Attestation em kjødets egnethed til menneskefoede/Attestation de salubrité/Vleeskeuringsverklaring/Attestato di sanità/ Βεβαίωσις υγειλλήλότητος.

I, the undersigned official veterinarian, certify that./Der unterzeichnete amtliche Tierarzt bescheinigt folgendes /Undertegnede embedsdyrlaege attesterer, at:/Le vétérinaire officiel soussigné certifie:/Ondergetekende, officieel dierenarts, verklaart hiermede:/Il sottoscritto, veterinario ufficiale, certifica:/ Ο υεοτεστοωυένος εξξωυεδόετηυένος στηνιστρος δεβαιοί.

(a) - the meat described above (3)/das vorstehend bezeichnete Fleisch (3)/det ovennaevnte kjød (3)/que les viandes désignées ci-avant (3)/det het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ Ότι τά ανωτέρω αναφερόμενα κρέατα (3).

- the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der er paasat ovennaevnte kjøds emballage (3)/que l'étiquette fixée aux emballages des viandes désignées ci-avant (3)/det het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στά μέσα συσκευασίας των ανωτέρω αναφερομένων κρεάτων (3).

- bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempelabdruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/baerer stempel om, at kjødet udelukkende haergrer fra dyr der er slagtet paa slagterier, som er autoriseret til eksport til bestemmelseslandet/porte(nt) l'estampille attestant que les viandes provenanent en totalité d'animaux abattus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (dragen) dat aantoont dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bolli comprovanti che le carni provengono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(ουν) τη σφραγίδα με την οποία βεβαιώνεται ότι τα κρέατα προέρχονται αξ αλοιά, μόνο από ζώα σφαγέντα σε σφαγεία εγκεκριμένα για εξαγωγές προς τη χώρα προορισμού εξαγωγής ;

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462-EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462-EWG entsprechen und ist daher als solches für taeglich zum Genuss für Menschen befunden worden/kjødet for ses vidt angaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462-EØF, og et det derfor er fundet egnet til menneskefoede, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par la directive 72-462-CEE et qu'elles sont de ce fait reconnues en l'état propres à la consommation humaine/dat het is verkregen onder de voorwaarden inzake produktie en controle van Richtlijn 72-462-EEG en dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione e controllo previste dalla direttiva 72-462-CEE e che sono pertanto riconosciute atte incondizionatamente al consumo umano/ ότι τα κρέατα αλιφόβιων ενωμένα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/ΕΟΚ και ότι, ως εκ τούτου, αναγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν ·ως

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kjødet er opskaaret i en autoriseret opskaeringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/ che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα κρέατα κόπηκαν έχουν παρασκευαστεί σε εγκεκριμένο εργαστήριο παρασκευής ;

(d) - the meat has (has not) been subject to an examination for trichinae or, where Article 3 of Directive 77-96-EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-96-EWG, das Fleisch ist einer Kaeltebehandlung unterzogen worden(3)/kjødet er (ikke er) undersøgt for trikiner eller i medfør af artikel 3 i direktiv 77-96-EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-96-CEE, ont été soumises à un traitement par le froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 66-96-EEG is ondervonden een een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-96-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε εξετάσεις για τη τριχινοειδέστερη ή, σε περίπτωση εφαρμογής του άρθρου 3 της οδηγίας 77/96/ΕΟΚ, σε επεξεργασία ένα του ψύχους (3) ;

(e) - the means of transport and the loading conditions of meat of the consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indladningsforholdene for kjødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévus pour l'expédition vers les pays destinataires/dat de vervoermiddelen en de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming geldende eisen van hygiene/che i mezzi di trasporto e le condizioni di carico delle carni oggetto della spedizione corrispondono alle prescrizioni d'igiene previste per la spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς, καθώς και οι συνθήκες φορτώσεως των κρεάτων αυτής της εποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για εξαγωγές προς τις χώρες προορισμού

(f) - on the basis of officially obtained information it can be assumed that the animals, from which the consignment of meat is derived, were not treated with stilbenes and thyrostatics; and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeut ca/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden. Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotica oder chemo-therapeutische Mittel enthält/det kan vedtages at dyr fra denne kødsending ikke var behandlede med stilbenes og thyrostatik. Dette i henhold til officielle oplysninger. Opgivelserne er baserte paa resultat fra stumpevise prøver. Det kan vedtages at kjødet ikke indeholder ensturtige hormoner eller antihormoner, heller ikke antibiotika eller andre mediciner/les renseignements officiels font présumer que les viandes de cet envoi provennent d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes, et les résultats d'examens effectués sur des échantillons prélevés par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chemiothérapeutique/dat op grond van door hem verkregen amtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenen en thyreostatica en dat op grond van steekproefgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale den wel antihormonale werking, die niet eigen aan vlees zijn, antibiotica of chemotherapeutics, bevat/in base ad informazioni ufficialmente ottenute si può ammettere che gli animali dai quali provenne questa partita di carne non sono stati trattati con stilbeni sostanze tireostatiche, e in base ai risultati di campionatura fatta a caso si può ammettere che la carne non contiene né sostanze con conseguenze ormonali o antiormonali che non sopravvengano nelle carne per via naturale, né antibiotici on prodotti chemioterapici/ Με βάση εξελιγμένες τροποποιημένων πληροφοριών δύνατοι νά υποθέτεί ότι τό ζώο,από τό οποίο αυτή η αποστολή κρέατων προήλθεν, δέν ήταν ·εκε· ξεστρωμένα με ιρηστίλες και θυεοστατικές ουσίες. Σύμφωνα με βάση τά αποτελέσματα τροφοληψίας μπορεί νά υποθέτεί ότι τό κρέας δέν περιέχει ούτε ουσίες με ορμονικές ή αντι-ορμονικές συνεπείες οι οποίοι δέν συμβαίνουν φυσιολογικές στό κρέατα ούτε αντιβιοτικές. ή χημιοθεραπευτικές ουσίες.

	Done at/Ausgestellt in/Udfaerdiget i/Fait à/Gedaan te/Fatto a/ Εν	on/am/den/le/op (datum)/il/ στις
	Johnson City, Tennessee	October 20, 1984
	(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlaegens underskrift)/(Signature du vétérinaire officiel)/(Handtekening officieel dierenarts)/Firma del veterinario ufficiale/ Υπογραφή εξουσιοδοτημένου κτηνιατρου.	
	Philip Weeks DVM 510-21	Philip Weeks, DVM 510-21

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Buchstabe b) der Richtlinie 64-433-EWG/Ferskt kjød i henhold til artikel 2, litr i b), i direktiv 64-433-EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64 433-EEG/ Carni fresche ai sensi dell'articolo 2, lettera b), della direttiva 64-433-CEE/ Νωπά κρέατα κατά την έννοια του άρθρου 2 παρ.1 στοιχείο β) της οδηγίας 64/433/ΕΟΚ.

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbanevogne og lastvogne anføres indregistreringsnummeret, for fly anføres flyvningens nummer og for skibe navnet/Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwegwagon of vrachtwagen dient het kentekenen of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per le navi il nome /Για τα βαγόνια και τα φορτηγά να αναφέρεται η ταυτότητα ή ο αριθμός κυκλοφορίας, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gaeldende overstreges/Biffer la mention inutile/Doorhalen wat niet van toepassing is/Cancellare la menzione inutile/ Με διαγραφή η εφαρμόζεται ενδείξεις.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

MEAT PRODUCTS CERTIFICATE FOR IMPORTATION INTO THE NETHERLANDS

ENTER SERIAL NO. OF EXPORT CERTIFICATE: TPA 275002

I. IDENTIFICATION OF MEAT PRODUCTS

DESCRIPTION OF PRODUCTS	DESCRIPTION OF MARKING		
Canned Chili Con Carne	3048/ROTT		
DESCRIPTION OF PACKING	**NUMBER OF PIECES**	**GROSS WEIGHT**	**NET WEIGHT**
Cartons	100	1475 kg.	1450 kg.

II. ORIGIN OF THE MEAT PRODUCTS

ADDRESS(ES) AND ESTABLISHMENT NUMBER(S) OF THE APPROVED PROCESSING PLANT(S)

Est. 38A
Shelby Meat Products Co.
204 King St.
Johnson City, TN 37601

III. DESTINATION OF SHIPMENT

FROM (Place of shipment)	DESTINATION
Johnson City, TN	Rotterdam, The Netherlands

THE GOODS ARE MOVED TO ITS DESTINATION BY

☐ RAILWAY CAR NO. ☐ TRUCK NO. ☐ AIRPLANE NO. OF FLIGHT

NAME OF SHIP	MARITIME COMPANY
☒ SHIP Koln Express	Hapag-Lloyd Maritime Co.
NAME AND ADDRESS OF THE SHIPPER	**NAME AND ADDRESS OF THE RECEIVER**
Shelby Meat Products Co. 204 King St. Johnson City, TN 37601	Meat Import Vander Heyden Industrieweg 22 Rotterdam, The Netherlands

IV. HEALTH CERTIFICATE

The undersigned certifies that the meat products described above were entirely derived from animals, which received ante-mortem and post-mortem inspection in a country from where the importation of meat into the Netherlands is allowed and were found to be entirely sound and fit for human consumption, that these meat products have been prepared and dispatched under hygienic conditions and conform to the requirements and regulations concerning meat products laid down in or pursuant to the Meat and Meat Products Decree (Commodition Act).

THE STATEMENTS BELOW APPLY TO PORK ONLY:

1. The pork described above *(check one)* ☐ has been / ☐ has not been / frozen according to Dutch Government specifications
2. The pork *(check one)* ☐ has been / ☐ has not been / heated to an internal temperature of at least +80°C (176° F.).

Official Seal

GIVEN AT	DATE
Johnson City, TN	October 20, 1984

SIGNATURE (Official Veterinarian) Philip Weeks DVM 510-21 Philip Weeks, DVM 510-21

MP FORM 412-9 (9/81) REPLACES MP FORM 412-9 (5/80), WHICH MAY BE USED UNTIL EXHAUSTED

U.S. DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

CERTIFICATE FOR IMPORTATION OF CASINGS INTO THE NETHERLANDS

IDENTIFICATION

DESCRIPTION OF PRODUCT AND PACKING	MARKS
Swine Casings 8 tierces	7384/ROTT
GROSS WEIGHT	**NET WEIGHT**
2280 lbs. 1034.2 kg.	1920 lbs. 870.9 kg.

ORIGIN

FROM (Place of Shipment)	NAME AND ADDRESS OF SENDER
Johnson City, TN	Shelby Packing Co. Hwy 36 South Johnson City, TN 37601
DESTINATION (Name and address of Consignee)	**TRANSPORTATION (Name of Ship)**
Meat Import Vander Heyden Industrieweg 22 Rotterdam, The Netherlands	Kosciusko

The undersigned certifies herewith:

a. that the salted/dried casings/bladders rennent-stomachs* entirely derive from slaughter animals, which received ante-mortem and post-mortem inspection and were found to be entirely fit for human consumption.

b. that these products have been prepared and dispatched under hygienic conditions.

c. that they do not contain any other preservatives than common salt and do not contain any colouring-matters.

*Delete what is not applicable.

Certificate No: 102084

OFFICIAL SEAL

GIVEN AT
Johnson City, TN

DATE
October 20, 1984

SIGNATURE OF OFFICIAL VETERINARIAN
Philip Weeks DVM 510-21

MP FORM 413
MAR. 1973

Philip Weeks, DVM 510-21

MPA 074202

UNITED STATES
DEPARTMENT OF AGRICULTURE

ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

-ORIGINAL-

October 20 19 84

This Certifies that the horse meat or horse-meat product specified in the margin hereof exported by Cheval Packing Co., Hwy 431S, Owensboro, KY 42301 and consigned to Gebr. Jansen Meat Imports 132 Canal Road Amsterdam, The Netherlands is from animals that received both ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and the regulations of the Department and is sound and wholesome.

DESCRIPTION AND MARKS
70 ctns Frozen Bnls Horsemeat 2800 lbs. Mark: KLM 7205

Jane Petitbon DVM 506-01 By order of Secretary of Agriculture
Inspector Jane Petitbon, DVM, 506-01

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

MP FORM 414-3 (2/74) REPLACES MP FORM 414-3 (10/71), WHICH MAY BE USED.

SPECIMEN

UNITED STATES
DEPARTMENT OF AGRICULTURE

·ORIGINAL·

28602

FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

This Certifies that the Inedible Product specified below is rejected for food purposes under the meat inspection law and regulations of the United States:

SPECIMEN

EXPORTER
Shelby Packing Co., Hwy 36 South, Johnson City, TN 37601

CONSIGNEE
Meat Import Vander Heyden, Industrieweg 22
Rotterdam, The Netherlands

SHIPPING MARKS
7928/ROTT

PACKAGES			DESCRIPTION OF PRODUCT	PACKAGES			DESCRIPTION OF PRODUCT
KIND	NO.	WEIGHT		KIND	NO.	WEIGHT	
Ctns.	267	16020 lbs.	Frozen Swine Pancreatic Glands				
				TOTALS	267	16020 lbs.	

Philip Weeks DVM 510-21
Inspector and Chief Philip Weeks, DVM 510-21
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT INSPECTION

By order of Secretary of Agriculture

EEC REQUIREMENTS FOR REFRIGERATION TREATMENT OF PORK FOR TRICHINAE

A. Product Handling and Equipment.

1. The technical equipment and energy supply must be sufficient to assure that the temperature of -13°F (-25°C) is:

a. Reached in a very short time.

b. Maintained in all parts of the freezer including the meat.

2. Insulated wrapping must be removed from the meat before freezing, except when all parts of the product brought into the freezer have already reached -13°F.

3. An inventory must be kept of each shipment, including date and time of arrival into the freezer.

4. Each shipment must be stored and locked separately in the freezer.

B. Temperature Control.

1. The temperature in the freezer must:

a. Be maintained at -13°F (-25°C) or lower.

b. Be measured thermoelectrically with a recording thermometer and recorded continuously.

c. Not be measured directly in a cold air current.

2. Thermographs of product treated must:

a. Be marked to indicate:

(1). Product description from inventory control.

(2). The date and time of the beginning and end of the freezing process.

b. Be kept on file for 1 year.

3. The recording equipment must be kept under lock and key.

C. **Freezing Process.**

1. Thickness/Freezing Time.

Thickness of meat	Freezing time
Less than 10 inches (25 cm)	240 hours (10 days)
More than 10 inches (25 cm) but less than 20 inches (50 cm)	480 hours (20 days)

2. Freezing time begins when the temperature in the freezer room reaches -13°F (-25°C) or lower.

3. This freezing method is not acceptable for pork with a larger diameter or thickness than 20 inches.

Justification to Sign the Hormone/Antibiotic/Chemotherapeutic Certification For The Netherlands

Justification for the inspector to sign the hormone/antibiotic/chemotherapeutic statement in Block IV of MP Form 157 follows:

1. Stilbenes (essentially DES) are not available and their use is prohibited by law in the United States.

2. Thyrostatics are not manufactured, licensed, or used in the United States.

3. Growth promoting hormones are naturally occurring, except for melangestrol acetate (MGA) which is used in heifers (only subgroup of cattle in which the compound is used). The random monitoring program on heifers for MGA does not contain any positive results using the official testing method.

4. Antibiotics and chemotherapeutics. On the basis of random monitoring samples, the incidence of antibiotics and chemotherapeutics in muscle is below 0.01 percent in the U.S.; therefore, the statement is considered accurate. There is no indication of any problem in meat byproducts of any species other than swine. For swine byproducts (e.g., liver, kidneys), the current incidence nationwide is approximately 3.5 percent. The required statement can be made for swine byproducts based on the relatively low incidence and the fact that the product intended for export was produced during a period in which there were no positive samples for sulfonamides originating from the plant of origin.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11520.2 | 6/11/85

EXPOSED HEAT-PROCESSED PRODUCT; EMPLOYEE DRESS

I. PURPOSE

This directive describes the FSIS policies and minimum sanitation procedures that are necessary to prevent contamination of exposed heat-processed products by employee's outer work garments.

II. [RESERVED]

III. [RESERVED]

IV. REFERENCES

Meat and Poultry Inspection Regulations: Sections 308.8(a) and (d), 381.61(b), and 381.65(a).

V. POLICY

A. Clean outer garments that cover all parts of the body (arms, shoulders, chest, back, upper legs, etc.) will be worn by personnel whose activities may otherwise result in direct or indirect contamination of exposed heat-processed products or product contact surfaces.

B. Employees (e.g., box assemblers, fork lift operators) not handling exposed heat-processed products or food contact surfaces and inspectors who observe operations without product or equipment contact are not subject to the requirements of this directive. These personnel must not handle exposed product unless they wash and sanitize their hands and put on clean frocks or other acceptable outer garments.

C. This directive does not provide the sanitation procedures for shelf stable dry products and "keep refrigerated" semi-dry products, such as dry salami, summer sausage, and pepperoni that are not heated to 140° F. during their production. Also, these procedures do not control smoked bacon that is processed below 140° F. but they do control bacon that is fried at 140° F. or higher.

DISTRIBUTION: All MPI Offices, T/A Inspectors; Plant Management; T/A Plant Management; Science and Compliance Offices, ABB, TRA, R&E

OPI: MPITS, Facilities, Equipment and Sanitation Division

D. Smoked pork items, such as hams, shoulders, picnics, and loins that are processed, cooled, and boxed as whole units are not currently controlled by these procedures. However, if they are divided, sliced, or cubed, these sanitation procedures apply when the smoked items leave the cooler and enter the processing room.

VI. DEFINITIONS

A. **Heat Processed Products**. Nonshelf-stable products that have been heated to a temperature of 140° F. or higher.

B. **Outer Garments**. Any garment that may directly or indirectly contact product or otherwise carry contaminants to product.

VII. RESPONSIBILITIES

A. **Plant Management**. In accordance with sections 308.8 and 381.61 of the meat and poultry inspection regulation, plant management shall:

1. Assure that employees are attired in clean outer garments at the start of each shift.

2. Require outer garments to be changed during the shift if:

a. Contacted by unclean objects or materials.

b. Excessively soiled with product residue.

c. Removed from the exposed heat-processed product room to a place where they may have become contaminated.

Note: As an alternative to VII. A. 2., when the employee(s) leave the processing department for any reason, the outer garment may be hung in a designated area that will prevent garment contamination. The location must be acceptable to the Inspector In Charge (IIC). The garments may then be reused when the employee(s) return to the department.

B. **FSIS Inspector**

1. Continuously set a good example for plant personnel by personally following the guidelines in this directive to assure a clean outer garment when product or equipment contact is necessary.

2. Periodically, confirm that clean clothes are worn by employee(s) at the start of the shift.

3. Periodically, confirm that the clothes changing policy is enforced by plant management when outer garments are excessively soiled, contaminated, or worn into areas where they may have been contaminated by either grossly visible or microscopic contaminants.

4. Periodically, confirm that outer garments are left in the designated area authorized by the IIC when the alternative procedure, as prescribed herein, is chosen by plant management.

Deputy Administrator
Meat and Poultry Inspection Operations